PLUM TREE
BAR & BISTRO

CHICKEN TASTING PLATE

Crispy chicken boudin, confit boneless wings, chicken parfait & sherry jelly on brioche, crispy chicken skin & peas

SEARED SCALLOPS

Seared king scallops, crispy smoked pancetta, apple puree, caramelized apple & balsamic

BEETROOT & BRIE

Wicklow farmhouse brie fritter, beetroot carpaccio, candied walnuts & heirloom tomatoes

CHARCUTERIE BOARD FOR TWO

Iberica tapas meat selection, Coolattin cheddar, St'Tola Goat's cheese, olive tapenade, grilled artichoke hearts, crostini

SEARED TURBOT

Pan seared turbot fillet, braised baby fennel, broccoli puree, caper berries, lemon cream foam

BEEF DUO

Glazed Jacobs ladder, overnight braised beef cheek, chantnay carrots, glazed baby turnip, Maderia reduction

WILD IRISH VENISON

Saddle of wild Irish venison, savoy cabbage, roasted shallot, yellow Chantrell, wild garlic, port jus

VEGETARIAN WELLINGTON

Roasted beetroot & butternut squash puff pastry wellington, cauliflower fondant, carrot puree and vegetarian gravy

RED VELVET CHEESECAKE

White chocolate sauce, white chocolate crumb, crème Chantilly

WARM STICKY TOFFEE PUDDING

With butterscotch sauce & vanilla ice cream

WARM CHOCOLATE FONDANT

Warm fondant with a soft centre topped with plant-based cream & raspberry coulis

Some dishes may be subject to change

1 Celery 2 Gluten 3 Crustaceans 4 Eggs 5 Fish 6 Lupine 7 Milk 8 Mollusc 9 Mustard 10 Nuts 11 Peanuts 12 Sesame 13 Soya 14 Sulphites
2 Wheat(WH) 2 Barley(BA) 2 Rye(RY) 10 Almond(AL) 10 Hazelnut(HL) 10 Walnut(WL) 10 Cashew(CN) 10 Pecan(PN) 10 Brazil(BN)
10 Pistachio(PT) 10 Macadamia(MN)