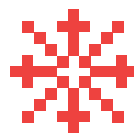


SOPHIE'S





SOPHIE'S



GROUP DINNER MENU

STARTERS

Lentil, Parsnip and Apple Soup, House Made Bread (1A, 9) V

Hokkaido Pumpkin Risotto, Kale, Paris Brown Mushroom, Tahini Foam, Parmesan (4, 9, 11, 13)

Confit Duck Croquettes, Herb Mayonnaise, Kimchi Cucumber (1A, 4, 7, 9, 10, 12, 13)

Crab Meat Salad, Compressed Watermelon, Daikon & Radish, Ponzu Dressing (1A, 4, 5A, 7, 8, 10)

Winter Salad - Roasted Butternut Squash, Kale, Red Onion, Radicchio, Brussels Sprout, Cranberries,
Kumquat & Candied Walnuts, Orange Dressing (3H, 13) Vg

MAINS

10oz Ribeye Steak, Thyme & Garlic Roast Baby Potato, Grilled Mushroom, Creamy Peppercorn Sauce (4, 9, 13)

€10 Supplement

Beef Bourguignon, Pancetta Mash Potato, Maple Glazed Carrot (1A, 4, 9, 12, 13)

Grilled Seabass, Green Pea Purée, Edamame, Shallots and Enoki Mushroom, Chilli Oil (4, 8, 9, 13)

Corn Fed Chicken, 'Nduja Polenta, Cavolo Nero, Red Wine Jus (1A, 4, 9, 13)

Genovese Pesto Gnocchi, Fresh Buratta, Crispy Ham (1A, 4, 13)

Vegan Penne Pasta, Sun-dried Tomatoes, Spinach, Pine Nuts, Golden Beetroot & Vegan Cheese (1A, 9, 13) Vg

Diavola Pizza - 'Nduja Sausage, Spicy Ventricina Salami, Fresh Basil, Extra Virgin Olive Oil (1A, 4)

Vegetariana Pizza - Courgette Purée, Mozzarella, Sun-Dried Tomatoes, Provolone, Walnuts, Fresh Basil (1A, 3H, 4) V

DESSERTS

Bailey's Cheesecake, Berry Coulis (1A, 4, 10, 13)

Pear & Almond Tart, Bourbon Vanilla Ice Cream (1A, 3, 4, 7, 13)

Sticky Toffee Pudding, Coconut Ice Cream (1A, 4, 7)

Peanut & Brownie Sundae, Salted Carmel Ice Cream (1A, 4, 7, 11, 13)



ALLERGENS : 1 Gluten (A-Wheat, B-Spelt C-Khorasan, D-Rye, E-Barley F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macedemia, H-Walnut), 4 Milk, 5 Crustaceans (A-Crab, B-Lobster, C-Crayfish, D-Shrimp), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur dioxide & Sulphites, 14 Lupin. All products/dishes are stored, prepared and handled in an environment where food allergens are used. We have implemented controls to reduce the risk of cross-contamination but cannot guarantee the absence of allergen transfer. All our beef is 100% Irish.

