


2013

Number One Pery Square Sample Harvest Value Dinner Menu,2013

Number One Pery Square

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Food @ No.1 - Menus

Sample Harvest Value Dinner Menu

TIMES: 6pm - 9pm Tue-Thu; 6pm - 7pm Fri

Fancy an aperitif..... A bellini or glass of Prosecco @ €8

Harvest Value Menu

Soup de jour

Soup of the day

Terrine

Bruleed chicken liver terrine with homemade plum chutney

Salad

Cos lettuce, croutons, bacon lardons, dressing and parmesan shavings

Ham hough

Country style ham hough and chicken terrine with apple & black pudding confit

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Fish pie

White fish in a creamy chive sauce, topped with buttery mashed potato

Chicken

Pan fried supreme of chicken with creamed potato and alsace bacon pea veloute

Glazed Hereford beef

Slow braised Hereford beef bourguignon & bourguignon garnish

Hake

Grilled hake with crushed potato, cauliflower puree and wild mussels

Tagliatelle

Tagliatelle in a spinach cream sauce and parmesan shavings

A bit on the side...

Potato wedges, Roasted potatoes, Creamed potatoes, Roasted carrots, Green beans, Green salad- 3.50 ea supplement

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Brulee

Rhubarb creme brulee with butter shortbread

Frangipane

Frangipane tart with wild berries and vanilla ice-cream

Eton mess

With traditional meringue, Irish strawberries

Coffee with a kick..... Irish, French, Bailey's, Calypso all @ €6.50

Baileys hot chocolate€6.50



Menus @ No. 1

- » Sample Valentines Dinner Menu 2013 6.00pm - 9.30pm
- » Sample Private Dining & Group Lunch Menu 12pm to 6pm
- » Sample Sunday Brunch/ Sunday Lunch 11am - 7pm [Sunday only]
- » Sample Harvest Value Dinner Menu 6pm - 9pm Tue-Thu; 6pm - 7pm Fri
- » A La Carte Menu @ Brasserie One 6.00pm - 9.00pm Tuesday - Friday & 6.00pm - 9.30pm Saturday
- » Sample Breakfast Menu 7.30am - 10.30am Mon - Fri; 8.30am/9.00 - Late Sat - Sun
- » Lunch Menu Tuesday - Saturday Park Room Lounge from 12.30pm
- » Wine list » [148kb PDF download]

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Arrival:

9 Apr 2013

Departure:

10 Apr 2013

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BOOK NOW

This Menu is subject to change

A discretionary gratuity of 10% is charged to tables of 8 or more.

Tuesday to Thursday - all evening, Friday from 6pm - 7pm

2 courses €25, 3 courses €29

No. 1 Pery Square Hotel & Spa, Georgian Quarter, Limerick, Ireland :: T: +353 61 402402 :: F: +353 61 313060 :: info@oneperysquare.com :: www.oneperysquare.com

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