

Pre Theatre Menu

Starters

Spiced Sweet Potato Soup (V)

Roast in a light Spice of Cummin and Cayenne before blending to a smooth puree, Garnished with Cardamon and Herb Creme Fraiche

Fire Duo Fish Cake

Naturally smoked haddock and fresh cod fish cakes with a sweet chilli sauce

Char Grilled Irish Chicken Caesar Salad

Char grilled Irish chicken fillet with crisp cos leaves giant croutons with oven roasted pine nuts, parmesan and Fire's house Caesar dressing

Ardsallagh Irish Goat's Cheese (V)

Wood fired Ardsallagh Irish goat's cheese with pecan and pistachio nuts with a beetroot compote and a chestnut honey drizzle

Main Courses

Baked Irish Hake Fillet

Baked in Crème Fraiche with Boulangare Potatoes, leek Ragout, Palourde, clams, and asparagus spears.

8oz Irish Hereford Prime Aged Sirloin Steak

Chargrilled Irish Hereford Prime sirloin steak served with chunky chips, tobacco onion, served with a mixed leaf salad.

Irish Chicken Supreme

Roast Chicken Supreme on a Bed of Spring Onion Mash and Purple Sprouting Broccoli

Served with a Chorizo, Ardsallagh Goats Cheese and Spinach Tartlet with a drizzle of Chorizo Cream sauce

Ricotta and Spinach Ravioli (V)

Handmade ravioli pasta filled with ricotta cheese and spinach tossed with a blend of sweet peppers, roast cherry tomatoes and white wine and rocket cream sauce

Desserts

Zesty Lemon Tart (GF)

A coconut baked base tart topped with zesty lemon cream caramelised with raspberry sorbet and served with Glenisk clotted cream

Handmade Artisan Wexford Farm Ice Cream

A selection of handmade ice cream in a selection of wonderful flavours from Co. Wexford

White Chocolate and Raspberry Cheesecake

A light cheesecake with white chocolate and raspberries on a buttered Graham Cracker base

Sticky Toffee and Date Pudding,

Salt Caramel Sauce and Cinnamon Ice Cream

Tea or Coffee
