

# Purple Sage

RESTAURANT

## Early Bird Dinner Menu

### Starters

*Marinated Chicken Caesar Salad, served with Cos Leaves, Sundried Tomatoes, Parmesan Tuille  
& Garlic & Herb Croutons*

*Trio of Melon, Galia, Honeydew & Watermelon with Pineapple Salsa macerated in Malibu,  
served with a Duo of Mango & Raspberry Coulis & Lemon Sorbet*

*Homemade Soup of the Day*

### Main Course

*Grilled Sirloin Steak served with Pinenut & Rosemary Mash, Red Onion Jam & Port Infused  
Jus €3.00 Supplement*

*Fillet of Hake with Saffron & Shrimp Risotto, served with Creamy White Wine & Tarragon  
Sauce*

*Corn-fed Chicken Supreme served with Crushed Baby Potato, Chorizo & White Bean  
Ratatouille & Thyme & Red Wine Sauce*

*Vegetarian Onion & Garlic Rosti Potato Cakes, topped with Creamed Spinach, Soft Poached  
Eggs & Melted Cheese*

### Dessert

*Strawberry & Chocolate Tart, served with Bourbon Vanilla Ice Cream*

*Coconut, Honeycomb Bavarois dome, served with Vanilla Anglaise*

*Passionfruit & Raspberry Teardrop Mousse, served with Mixed Berry Compote*

*Pear, Vanilla & Caramel Cheesecake, served with a Duo of Sauces*

### Tea or Coffee

**2 Course including Tea or Coffee €21.00**

**3 Course including Tea or Coffee €25.00**

**Early Bird served all night Tuesday - Thursday  
& from 5.45pm~ 7.00pm Friday & Saturday**

*Please advise your server if you have an allergy to certain products  
No service charge is added: a gratuity is at your discretion- Thank You*

*Our Fish is sourced from Kilmore Quay by our Supplier Atlantis Seafood's and from Dublin by our supplier Wrights of Marino  
Our Beef & Lamb are sourced in Ireland & delivered by our Craft Butcher, Tomás Kinsella of Enniscorthy, Co. Wexford*