



# A Night with Irie J Dinner Menu

## Starters

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### Sweet Potato, Ginger & Coconut Soup

*Mild chilli oil*

### Chicken & Apricot Rillette (2,4,13,14)

*Sun-blushed tomato aioli, sourdough wafer*

### Whipped Goats Cheese (2,4,7)

*Salt baked candied beetroots, candied hazelnuts, aged balsamic, toasted brioche*

## Mains

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### North Atlantic Cod Loin with Pancetta (3,5,7,13,14)

*Sauteed baby potatoes, piquillo peppers, oyster mushrooms, crab bisque, broad beans*

### Chicken Supreme (7,14)

*Dauphinoise potatoes, wild mushroom and spinach fricassee, maple glazed carrots*

### Mediterranean Baked Aubergine (12)

*Red pepper hummus, spiced couscous, romesco sauce, basil oil*

## Dessert

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### Individual Raspberry Panna Cotta (7)

*Exotic minted fruits, vanilla citrus syrup, tuile biscuit*

### Warm Pecan, Walnut & Whisky Pie (2,4,7,10)

*Caramel sauce, clotted cream*

### Individual Chocolate Fondant (2,4,7)

*Vanilla ice cream, brandy snap*

### Allergy Key

1. Celery 2. Cereals (Gluten) 3. Crustaceans 4. Egg 5. Fish 6. Lupin 7. Milk 8. Molluscs  
9. Mustard 10. Nuts 11. Peanuts 12. Sesame 13. Soya 14. Sulphur Dioxide