

# *Hens and Stags Set Menu*

~ STARTERS ~

## *Soup du Jour*

Homemade Soup of the Day

## *Kelly's of Newport Black and White Pudding Lasagne*

Elegant tower of Kelly's of Newport black and white pudding thinly sliced, served between light pasta sheets, drizzled with a cream and shallot sauce, topped with grated Irish Cheddar

## *Goats Cheese Truffles*

Bluebell Falls Honey Garlic and Thyme goats cheese, warm chorizo, pecan truffles and dressed baby leaf salad, roasted beetroot

## *Toasted Pillow Chicken Ravioli*

Creamy chicken filled ravioli with creamed rosemary sauce and wilted spinach

## *Crispy Sticky Thai Beef Stir-fry*

Sherlock's of Tubbercurry marinated strips of beef in a crispy batter tossed in lime, fresh chilli coriander, ginger, drizzled sticky sauce sesame seed with crisp stir fried veg and fresh noodles

~ MAIN COURSE ~

## *Duo of Fish and Chips*

Tempura battered fresh Irish Hake, tempura prawn squares, garden pea purée, baby leaf salad and chunky fat cut Chips

## *Crispy Confit Cantonese Pork Belly*

6 hour Slow braised Feeney's of Sligo pork belly cooked in orange and star anise with five spice, on a bed of black pudding, buttered mash, white pudding purée with apple chutney

## *Chicken Roulade*

Irish Chicken breast stuffed with Brie and roasted red pepper, served on a bed of shallot mash with creamed rosemary, parsnip crisp

## *Sherlocks of Tubbercurry slow Roast of Irish Beef*

Slow roasted strip loin of Irish Beef, served with shallot mashed potato and red wine jus, topped with tobacco onions

## *Vegetarian Option*

Please ask your server!

~ DESSERTS ~

## *Hip Hip hooray! It's Crème Brûlée!*

Traditional french custard flavoured with fresh banana, caramelised sugar top, served with shortbread biscuit and fruit compote

## *Mini Baked Alaska*

Vanilla ice cream, sponge cake with lightly browned meringue, served with summer coulis fresh fruit

## *Eala Bhan Panacotta*

Strawberry and vanilla Panacotta with elderflower feveretree tonic foam with a dusting of Honeycomb

## *Baked Salted Caramel Apple Crumble*

Classic Apple Crumble topped with warm salted caramel and fresh chantilly cream

## *Cheesecake Brownies*

Warm chocolate chip cheesecake brownies with honeycomb vanilla ice cream served with warm chocolate sauce

€34.95

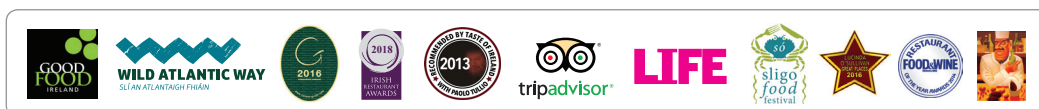
10% service charge applies to Tables of 6 or more



# Eala Bhán

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Trip Advisor, Travellers Choice Awards - 2018  
Winner of Best Restaurant Connacht Region - Good Eating Guide 2013  
Winner of Best Restaurant Sligo - Restaurants Assoc. 2013/14/15/16/17/18  
Recommended by Georgina Campbell - 2018  
Winner of Best Chef Connacht Region Restaurants Association - 2013  
Yes Chef Awards - Rising Star 2017  
Yes Chef Awards - Best Chef Connaught 2017  
Recommended by Paolo Tullio Taste of Ireland - 2017  
Winner of Certificate of Excellence - Trip Advisor - 2017  
Winner of best Overall Meal Experience - So Sligo - 2012  
Recommended by Food & Wine Magazine - 2018  
Best Restaurant - So Sligo Food Festival - 2012  
Member of Good Food Ireland - 2013  
Lucinda O'Sullivan Great Places to Eat - 2018  
Runner up Taste of Donegal - 2013  
Recommended by John & Sally McKennas Guide Best in Ireland - 2018



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## List of Suppliers to Eala Bhán

Dathi O'Dowd, Mullaghmore  
John Flynn Fishmonger, Sligo - Fish - Shellfish  
Sherlocks Tubbercurry - Beef & Lamb  
Sligo Farmers Market - at the IT Sligo  
Benbulbin Craft & Food Market

Kelly's of Newport, Co. Mayo  
Brendan Feeney - JBC Meats, Rosses Point  
Kevin Cosgrove, Market Cross,  
Sligo Le Fournil, Sligo - French Bakery  
Lets Organic Centre, Sligo

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**10% Service charge on parties of 6 or more.**

**Gift Vouchers Available**

**All major Credit, Debit & Laser cards accepted**