




**GIRL *and the* GOOSE**  
RESTAURANT

**PRIVATE ROOM**














3 Course set meal € 44  
Please note the supplements  
Please choose 3 of each courses.

If you wish to put header or logo to your menu, please send it to  
[info@girlandthegooseresaurant.ie](mailto:info@girlandthegooseresaurant.ie)

Service charge 12.5% is automatically added.

On the last page there is a vegetarian set menu – you don't need to include  
vegetarian option in your selection, just inform us how many vegetarians you will  
have in your group.

Groups with less than 15 guests 100E Private room hire surcharge will be applied

### Starters

(CA) Soup of the Day  
Homemade Soup with our Guinness bread

(CA) Chicken and Duck Liver Parfait  
Cranberry and Port sauce, sour dough toast

Wild Mushroom and Barley Risotto  
Parmesan, spring onion, pine nuts and truffle oil

(CA) Goats Cheese Bruleé  
Raspberry coulis, trio of beetroots and sour dough toast

Goose Croquettes  
Confit of Goose/Duck, black pudding crumb, apple and braised red cabbage

(C) Poached Apple Salad  
Blue cheese dressing, candied walnuts, apple puree, raisins and smoked bacon

## Main course Salads

(C) Free Range Chicken and Baby Rocket  
Parmesan, balsamic, toasted almonds, sesame seeds, semi dried tomato, dried cranberries

(C) Superfood salad  
Grilled Halloumi, pickled and roasted beets, quinoa, pine nuts, asparagus and rocket  
(Add Chicken – € 4.50)

## Mains

(CA) Fillet of Wild Atlantic Hake  
Fennel, mashed potato and basil gnocchi, broccoli and asparagus

(CA) Pan fried Sea Trout  
Carrot puree, spinach, chives mash, lemon curd and brown butter with capers

(CA) 12h slow cooked Pork Belly  
Apple and vanilla puree, braised cabbage, Port jus, Black pudding mashed potato

(C) 10 OZ Striploin Steak (Available on the Stone)  
Sautéed mushroom, onion, pepper sauce, smoky chunky chips  
(supplement with set menu - € 10.00)

Braised Irish Beef and Guinness Pie  
Slow cooked in Guinness, buttered puff pastry, stuffed potato with broccoli and cheese

(C) Organic Chicken Supreme  
Pea puree, tender stem broccoli, potato and spinach terrine and tarragon cream

(CA) Slow Cooked Lamb Shank  
Carrot, pea, celeriac, rich gravy, colcannon  
(supplement with set menu - € 4.00)

(CA) Homemade Steak Burger  
with sweet and sour peppers, field mushroom, applewood smoked cheddar,  
and fries

Always speak to your server about any dietary requirements you may have.

All our Beef is 100% Irish. Game may contain lead shot. Groups of 8+, a service charge of 12.5% is automatically added

## Vegetarian Menu

### Starters

(CA) Soup of the Day  
with our Guinness bread

(CA) Poached Apple Salad (can be **Veganised**)  
Blue cheese dressing, candied walnuts, apple puree, and raisins

(CA) Goats Cheese Bruleé  
Raspberry coulis, trio of beetroots and sour dough toast

Fried St Brendan's Brie Cheese  
Cranberry and Port sauce

### Mains

Wild Mushroom and Barley Risotto  
Parmesan, spring onion, pine nuts and truffle oil

(C) Superfood salad (can be **Veganised**)  
Grilled Halloumi, pickled and roasted beets, quinoa, pine nuts, asparagus and rocket

(CA) Vegetarian Burger  
with sweet and sour peppers, field mushrooms, smoked cheddar and fries

**Vegan Option** - Vegetable Stir Fry  
Mixed seasonal vegetables, with sweet and sour peppers, onion, quinoa, pine nuts,  
baby potato and sesame seed oil

### Desserts

Homemade Rhubarb and Strawberry Crumble

(CA) Chocolate and Orange Brownie  
with caramel sauce, candied orange, raspberry

Apple Strudel with honeycomb ice cream

(CA) Selection of dairy Ice Cream

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