



## WELCOME

### IT IS ALL ABOUT PASSION

Here at 'FIRE & SALT' we love our food. We keep things simple by doing our best to pick quality fresh ingredients, sourced from local producers who share our passion for the fruits of this land. From the seas off the west and east coast, the hills and glens of Galway and Mayo, the lush green fields of Meath and Kildare, the vales and glens of Tipperary, Kilkenny and Cork, the food we source has a proud heritage and a story to tell.

Our grass-fed native Irish bred beef is hand-picked by our master butcher and is dry aged in a temperature controlled, dehumidified environment for 28 – 36 days. We then add a sprinkling of fresh ground Himalayan rock salt and chargrill in our custom-made charcoal grill oven, set at an intense 350°C. Using a special blend of wood to impart a unique flavour and texture from the radiant embers, the intense heat seals in the flavours and juiciness of the meat and creates a unique crisp caramelized coating. The finest Irish beef cooked to perfection...

And it's not only about the beef... The fishermen who trawl the depths of the wild Atlantic Ocean and Irish Sea for the fruits of their catch, we select the best that they offer; such as hand-picked blue mussels from Roaring Water Bay, Co. Cork, and monkfish from the depths of the Celtic Basin. Our free range chickens come from the farm of Billy Grey, Rathangan, Co. Kildare where he runs a sustainable farm providing a stress free environment for our chickens to feed and roam freely.

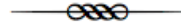
Our Wine Cellar contains an impressive collection of fine wines from around the world, and our Maitre d' will gladly pair a wine that will compliment your dining experience.

Enjoy and savour...

Val O'Kelly, Executive Chef and his team...



## SUNDAY LUNCH MENU – 5<sup>TH</sup> NOVEMBER 2017



### SOUP OF THE DAY

*Served with selection of fresh breads contains 1, 4*

### RABBIT RAVIOLI

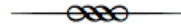
*Parsnip puree, herb polenta, watercress foam contains 1, 2, 9*

### IRISH OAK-SMOKED SALMON

*Dill and cumin potato salad, lemon crème fraîche, caper berries contains 1, 2*

### GOATS CHEESE AND SUN-DRIED TOMATO TART

*Pesto rocket leaves contains 1, 2, 5*



### ROAST PRIME SIRLOIN OF IRISH BEEF

*Mashed potato, Yorkshire pudding and roast jus contains 1, 2, 5*

### FILLET OF ATLANTIC SALMON

*Sage and tarragon mash, caper white sauce contains 2, 9*

### ROAST CORN-FED CHICKEN SUPREME

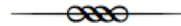
*Confit garlic mash, onion cream sauce contains 2,*

### CRISPY PORK BELLY

*Black pudding mash, rosemary and garlic jus contains 1, 2*

### ROAST RED PEPPER AND BLACK OLIVE RISOTTO

*Pecorino cheese, watercress contains 2*



### DARK CHOCOLATE MOUSSE

*Crispy almonds, crème anglaise, strawberry jelly contains 1, 2, 5, 6*

### STRAWBERRY AND WHITE CHOCOLATE CHEESECAKE

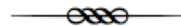
*Chantilly cream, strawberry coulis contains 1, 2, 5, 6*

### FRESH FRUIT PAVLOVA

*Passionfruit curd, Chantilly cream contains 2, 5*

### SELECTION OF ICE CREAM AND SORBETS

*Crushed meringue, mint syrup contains 2, 5*



3 COURSES - €26.50 2 COURSES - €21.95

Please note that our chefs prepare all dishes to order, using fresh ingredients. If you prefer your meal without certain ingredients, please feel free to ask and we will do our utmost to facilitate your request.

Please inform us of any food allergies you may have...

**Allergens:** 1 = Wheat 2 = Milk 3 = Mustard 4 = Celery 5 = Eggs 6 = Nuts 7 = Soybean 8 = Crustacean 9 = Fish 10 = Mollusc 11 = Sesame Seeds  
12 = Sulphur Dioxide and Sulphites 13 = Peanuts 14 = Lupin

The Johnstown Estate Hotel and Spa, Enfield, Co. Meath

[www.thejohnstownestate.com](http://www.thejohnstownestate.com) Tel: 00 353 46 9540000



## SUNDAY LUNCH MENU – 5<sup>TH</sup> NOVEMBER 2017

### DESSERT MENU



#### DARK CHOCOLATE MOUSSE

*Crispy almonds, crème anglaise, strawberry jelly contains 1, 2, 5, 6*

#### STRAWBERRY AND WHITE CHOCOLATE CHEESECAKE

*Chantilly cream, strawberry coulis contains 1, 2, 5, 6*

#### FRESH FRUIT PAVLOVA

*Passionfruit curd, Chantilly cream contains 2, 5*

#### SELECTION OF ICE CREAM AND SORBETS

*Crushed meringue, mint syrup contains 2, 5*



### HOT BEVERAGES

#### JAVA COFFEE AND TEAS

#### LIQUEUR COFFEES

AMERICANO COFFEE	2.50	IRISH COFFEE (JAMESON WHISKEY)	7.70
CAPPUCCINO	3.00	IRISH CREAM COFFEE (BAILEY'S)	7.70
LATTE	3.00	GAELIC COFFEE (SCOTCH WHISKY)	7.70
ESPRESSO	2.50	CALYPSO COFFEE (TIA MARIA)	7.70
DOUBLE ESPRESSO	3.00	FRENCH COFFEE (COGNAC)	7.70
JAVA REPUBLIC SILK PURSE TEA	2.50	RUSSIAN COFFEE (VODKA)	7.70
DECAFFEINATED TEA OR COFFEE	2.50	ITALIAN COFFEE (AMARETTO)	7.70

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