

# The Gallery RESTAURANT

“The elegant and aptly named  
Gallery Restaurant is a great dining experience”

Dear Guest,

Welcome to the Gallery Restaurant at Brandon House Hotel.

Enjoy superb quality food prepared by our team of chefs, under the guidance of our Executive Head Chef, who carefully selects fresh local ingredients and the finest Irish produce, to create delicious menus for you to enjoy. The proof is in the taste.

“My passion for cooking is all about transforming simple ingredients into delicious mouth-watering dishes. That is the most rewarding aspect of my work” - Mo Yansane, Head Chef.

Our wine philosophy is straightforward. In terms of style, we look for wines of balance that will complement our style of food. We hope you enjoy that County Wexford and Brandon House Hotel has to offer.

Enjoy your evening.

Greg Doyle  
General Manager

[www.brandonhousehotel.ie](http://www.brandonhousehotel.ie)



## Starters

### Crème DuBarry

Served with pickled cauliflower and homemade brown bread 1,7

### French Terrine de Campagne

Pork & liver pate, served with toasted sourdough baguette and Roscoff onion compote 1,7,9,10

### Red Endives & Honey Tarte Tatin

Served with a fresh burrata cheese, basil pesto, wild rocket and red pepper puree 1,3,7,10

### Chicken Three Ways

Chicken & wild mushroom ballotine, served with crispy confit chicken wings and cured chicken egg yolk, with warm yeast bread and caramelized red onion 1,3,7,9,10

### Homemade Kilmore Quay Salmon Gravlax

Flavoured with beetroot, served with quail eggs, homemade brown bread and salsa Verde 1,3,4,7,10

### Fresh Galway Bay 6 Oysters on Ice (€5 supp)

Served with red wine shallot vinaigrette 13



## Main Course

### **Wexford Beef Fillet Wellington (€8 supp)**

8oz beef fillet with a wild mushroom duxelles and wilted baby spinach, wrapped in puff pastry, served with pommes Sarladaises and red wine Jus

1,3,7,9

### **Oven Roasted Rump of Wicklow Lamb**

Served with celeriac mousseline, braised baby carrots and lamb jus 7,9

### **Pan Fried Kilmore Quay Sea Bass Fillets**

Served with aubergine caponata, grilled mini courgette and its flower, tarragon beurre blanc and our own hot pressed herbs oil 4,7,13

### **Atlantic Hake Pavé Herb Crust**

Served with green garden pea puree, caramelized baby beetroots and beetroot emulsion 1,4,7,13

### **Rotisserie Style Duck Breast**

Served with cava nero cabbage, cured agrums and pickled blackberries, dressed with duck jus gras 7.9

### **Grilled Aubergine & Burrata Cheese Millefeuille**

Served with gratin of dauphinoise & red pepper puree, with basil pesto 1,3,7



## Dessert

### **Apple & Berries Pie**

Served with crème anglaise & vanilla ice-cream 1,3,7

### **Cinnamon Crème Caramel**

Served with green apple sorbet, salted caramel ice cream & green apple emulsion 1,3,7

### **Champagne & Raspberry Possets**

Served with homemade crinkles 1,3,7

### **Sea Salt Chocolate & Pecan Tart**

Served with toffee brandy sauce & pecan candy 1,3,7,8

### **Tropical Round Of Passion**

Coconut and passion fruit flan, served with Scup Gelato coconut sorbet 1,3,7

### **Fresh Wexford Strawberries & Shortbread Biscuit**

Served with fresh whipped cream, chocolate gel & strawberry ice cream 1,3,7

### **Freshly Brewed Tea or Coffee**

2 courses with tea or coffee €36 per person

3 courses with tea or coffee €46 per person

### Speciality Teas & Coffees

**Irish Coffee (with Powers Irish Whiskey) €6.80**

**Calypso Coffee (with Kahlúa) €6.50**

**Baileys Coffee (with Baileys) €6.50**

**French Coffee (with Brandy) €7.00**

**Jamaican Coffee (with Rum) €6.80**

**Russian Coffee (with Vodka) €6.80**

Selection of Herbal Teas available. Please ask your server

Allergen reference can be found at the back of this menu

