

The Gallery RESTAURANT

“The elegant and aptly named Gallery Restaurant is a Great Dining Destination”.

Dear Guest,

Welcome to The Gallery Restaurant, at the 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 what County Wexford has to offer.

Enjoy your evening.

Greg Doyle
General Manager



www.brandonhousehotel.ie



Starters

Gallery Restaurant Soup of the Day (7,9,14)

Blow-Torched Prawns, Wasabi Crab Salad
Citrus Dressing (2,3,6,7)

Crisp Wicklow Brie Cheese Spring Roll
Spiced Plum Compote, Red Wine Pears (1,7,12)

The Ethical Garden Salad, Spiced Pineapple
Mango Salsa

Kilmore Quay Mixed Seafood, Capers and Sultana Purée
Parmesan Sabayon, Rhubarb Reduction (2,3,4,7,14)

Chicken Liver Parfait, Cranberry Relish, Melba Toast
(7,9,14)

Mains

Char Grilled 10oz New York Striploin Steak
Portobello Mushroom Grilled Tomato, Garlic Green Beans, Brandy Pepper Sauce
(7,8,12) €7.50 Supplement

Baked Hake

Buttered Herb Crumb Casselot of Maple Smoked Bacon and Beans Garlic Aioli (1,4,7)

Duck Magret, Jerusalem Artichoke Puree, Chanterelle Mushroom
Apricot Sauce (7,14)

Panfried Chicken, Horseradish Barley
Celeriac Remoulade Cherry Sauce (7,14)

Wicklow Lamb, Turmeric Potato, Carrot Mint Puree
Samphire, Rosemary Jus (7,14)

Panfried Fillet of Clare Island Sea Trout
Skin of Cous Cous, Wilted Spinach, Butternut Squash, Cherry Tomato Cream (1,4,7)

Butternut Squash Aranchini
Butternut Squash Salad, Collar Gold Irish Grown Rapeseed Oil

Allergen reference can be found at the back of this menu



Desserts

Trio of Sorbet

Blood Orange, Lime and Blackcurrant Sorbet

Chocolate Hazelnut Coco Ganache Tart

Orange Gel, Blood Orange Sorbet (1,3,7,14)

Raspberry Crème Brulee, Raspberries, Lemon Curd (1,3,7,)

Strawberry Panna Cotta, Strawberries, Crumble (1,3,7)

Red Velvet Cake

Filled with Smooth Cream Cheese and Fresh Strawberries (1,3,7,14)

Jameson Black Barrel Irish Whiskey

Butterscotch and creamy toffee fudge aroma. Nutty notes with spice and vanilla sweetness. Rich and intense toasted wood. (€5.00 Supplement)

Freshly Brewed Tea or Coffee

€31.00 per person

Speciality Teas & Coffees

Irish Coffee (with Powers Irish Whiskey) €5.50

Calypso Coffee (with Kahlúa) €6.20

Baileys Coffee €6.20

French Coffee (with Brandy) €6.20

Jamaican Coffee (with Rum) €6.20

Russian Coffee (with Vodka) €6.20

Selection of Herbal Teas available. Please ask your server

Allergen reference can be found at the back of this menu



White Wine Selection

Greg & Anslem's Choice

Stoneleigh Sauvignon Blanc *New Zealand* €38.00

Light straw with subtle green highlights. Lifted passion fruit and white fleshed nectarine aromatics, with grapefruit and subtle sweaty notes. The palate shows balance, with ripe passion fruit flavours and complex minerality balanced by a tight, fresh acidity.

Perfect pairing with Prawn and Sea Bass dishes.

Le Poesie Pinot Grigio *Italy* €29.00

Straw yellow. A generous, well balanced Pinot Grigio. A rich and fruity aroma. Light bodied, dry and crisp and fruit on the palate with undertones of almond.

Santa Liana Sauvignon Blanc *Chile* €25.00

Vibrantly fresh and aromatic. Classic style of Sauvignon Blanc. Soft and delicate with tempting gooseberry fruit flavours. A crisp acidity gives a refreshing and easy drinking character with a lingering finish.

Pierre & Remy Gauthier Chardonnay *France* €25.00

Pale greenish. A fresh Chardonnay, full of peach, apricot, grapefruit and flowers. Made in the European style with a dry crisp finish.

Albert Bichot Chablis Domaine Long Depaquit *France* €37.00

A fresh and fruity nose of blackcurrant and plum flavours. Easy drinking wine with a clean elegant style in the mouth. Fresh fruit flavours of cassis and mulberry.

Graffigna Clasico Pinot Grigio *Argentina* €26.00

Bright clear gold. Hints of jasmine and notes of white fruits like peach and apricot, with a refined finish.

Finca Valdeguinea Viura *Spain* €28.00

Bright golden with green highlights. Crisp aroma, fruity with notes of mountain herbs and apple. Fresh palate, tasty and large with a creamy feel and good acidity. Round and well balanced.

La Combe d'Or Sauvignon Blanc *France* €26.00

Light yellow with green reflections. Nose of exotic fruit including mango, boxwood and citrus including grapefruit. An honest and pleasant wine.

Gecko Ridge Chardonnay *South Africa* €26.00

Yellow, gold. Full bodied with citrus and peach flavours rounded off by soft vanilla from French oak. Flavours of melon and pineapple and a good crisp finish.



Red Wine Selection

Greg Choice

Villa Adami Montepulciano Doc *Italy*

€28.00

Bright and intense ruby red with light violet reflections. An intense, fruity bouquet with hints of wild berries and ripe red fruits. The bouquet develops spicy and delicately toasted notes followed by a full bodied and harmonic mouthfeel with a persistent finish. *Perfect Pairing for our Venison and Fillet*

Anslem's Choice

Gecko Ridge Cabernet Sauvignon *South Africa*

€26.00

Deep ruby. Aromas of blackcurrant and pepper, with ripe berry fruit flavours leading to full bodied flavours of cassis and plum. Good lasting finish in the mouth.

Stoneleigh Pinot Noir *New Zealand*

€38.00

A deep, ruby red hue with a fragrant bouquet of red plums, raspberry and black cherry overlaid with integrated oak spice. The palate shows ripe, red berry fruit and cherry flavours with a lingering fruit sweetness.

Santa Liana Merlot *Chile*

€25.00

Wonderfully deep rich plum. A vibrant, mouthwatering blackcurrant aroma. Easy drinking wine laden with character, a well rounded palate and lightly spicy fruit driven flavours.

Pierre & Remy Gauthier Merlot *France*

€25.00

Deep garnet. This is a silky generous wine with powerful notes of blackberries and forest strawberries and a rich soft mouthfeel.

Graffigna Clasico Malbec *Argentina*

€26.00

Intense and lively ruby red. On the nose, it is very complex, balanced and aromatic. A taste of young oak embraced by tannins.

Graffigna Clasico Shiraz *Argentina*

€26.00

Intense red with violet shades. On the nose shows red fruits, cloves, cinnamon, vanilla and some smokey notes. Red fruit, blackberry, currant with excellent balance.

Finca Valdeguinea Tempranillo *Spain*

€28.00

Cherry red with violet shimmers. Very expressive bouquet. Red fruit, creamy notes and liquorice. Fleshy, great structure and persistent.



Prosecco Collection

Casa Gheler Frizzanti Prosecco €30.00

Casa Gheler Valdobiandene Prosecco €40.00

Champagne Collection

Mumm Cordon Rouge Champagne €70.00

Moet & Chandon N.V. €87.50

*Why not relax in our Library Bar
after your meal and experience our range of
Premium Whiskeys and Gins
from around the world*

Allergen Index

- (1) Gluten and products thereof
- (2) Crustaceans (crab, lobster, shrimp)
 - (3) Eggs & products thereof
 - (4) Fish & products thereof
 - (5) Peanuts & products thereof
 - (6) Soybeans & products thereof
 - (7) Milk & products thereof
 - (8) Nuts
- (9) Celery & products thereof
- (10) Mustard & products thereof
- (11) Sesame seeds & products thereof
- (12) Lupin (type of seed flour)
- (13) Molluscs (oysters, mussels, scallops)
- (14) Sulphur dioxide & sulphites



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