

J.W.'s  
**BRASSERIE**  
EST. 1910

## SET MENU

### STARTERS

**Freshly Prepared Soup of the Moment** (Ce,M,SU)

**Golden Fried Goats Cheese Salad** (C,E,N,M,Mu)

Flaked Almond & Honey Dressing

**Kelly's of Newport Black Pudding & Galway Farm**

**Goats Cheese Truffles** (C,So,M,Su)

Apple Crisp, Cumberland Sauce

**Duck Liver Mousse** (C,E,M)

Cranberry & Orange Compote, Garlic Croute

**Shrimp Cocktail** (Cr,F,M,Su,Mu)

Mixed Leaves, Marie Rose Sauce

### MAINS

**Traditional Roast Stuffed Turkey & Ham** (C,Su,So,M,Ce)

With a Red Wine Jus

**Prime Irish 6oz Sirloin Steak** (C,E,M,Mu,Su)

Feather Blade Croquette, Diane Sauce

**Crispy Duck Leg Confit** (Su,M)

Braised Red Cabbage, Cherry Glaze

**Sweet Potato & Cashel Blue Cheese Wellington** (C,Mu,M,Su)

Side Salad, Red Pepper Coulis

**Herb Crusted Fillet of Cod** (F,M,Mu,Cr,Mo,So,C)

Mussel and Tiger Prawn Velouté



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## DESSERT MENU

**Trio of Miniature Desserts** (C,E,Su,M,N)

With Mint Anglaise

**Warm Chocolate Fondant** (E,M,N,Su,So)

Served with Baileys Chocolate Sauce  
and Pistachio Ice Cream

**Baked Apple Pie** (C,Su,M,So,N,E)

Served with Fresh Cream and Mint Anglaise

**Autumn Fruit and Pistachio Pudding** (C,So,N)

With Confit of Peach

**Baileys and Bushmills Cheesecake** (M,E,N)

Crème Chantilly



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