

HALLOWEEN AT BODEGA

Friday 1st November 2013

Prizes for Best/Worst Costumes

4 Course Dinner MENU €35 (Sample)

Starters

Jacks GHOULISH GOULASH

Spiced Pumpkin Soup with Toasted Pumpkin Seed and Chorizo Oil

RED RAW FLESHY STRIPS WITH GREEN GOO

Beet Cured Salmon Gravlox, Avocado Puree, Honey & Soy, Pommery

Mustard & Chive Cream

STICKY BAT WINGS IN A HELLFIRE SAUCE

Bodega Sticky Chicken Wings with Sesame Seeds, Sweet Chilli Sauce

Mixed Leaves

A BOWL OF BLACK BRAINS

Nero Risotto with Pumpkin Fondant and Buttered Lobster

DEADLYDUCKE FLESH IN BLOOD'N'NUTS

Warm Smoked Duck with Carrot Puree Blood Orange Can

Wild goatshead gunge

*Lobe of Bilberry Goat's Cheese with Onion Relish, Yellow Pepper,
Jelly Beetroot and Mixed Leaves*

*Ghouls Heart WITH SLICED EYEBALL ON A NICE BIT
OF CRISP SKIN*

Beef Tomato and Smoked Mozzarella Galette

Mains

Silent Hill dead duck

Silver Hill Pan Roasted Duck Breast with Buttered Cabbage, Squash

Puree and Gratin Potato

Ghostsliders in melted sticky godknowswhat

*Tom Kearney's Beef burger Sliders with Knockanore Smoked Cheese,
Relish, Tomato, Crozier Blue Cheese & Home cut Fries*

Chumbucket of fish bile

Kilmore Quay Fish Pie

Still beating lump of flesh

*Joe Mallon's 8oz Irish Angus Fillet of Beef with Creamed Pear,
Onion Wellington Torte and Jus*

The slices of the lambs

Rack of Lamb with Parsnip Puree and Pomme Fondant

Vegetarian zombie brains

*Lentil & Courgette Risotto with Spinach, Shaved Parmesan and Rocket
Salad*

Davey Jones locker surprise

Fish of the day with Ruby Chard, Curry and Nero Aioli

Vampires Stake

6 oz Steak

Your just desserts

The poisoned apple

Caramel Apples with Toffee Sauce & Blackberry Puree

More desserts to follow.....

Tea / coffee