

# THE ODEON EARLY-BIRD MENU

2 COURSES - €22 | 3 COURSES - €26

## STARTERS

SOUP OF THE DAY SERVED WITH SOURDOUGH BREAD (GFO) (CONTAINS 1,6,7,9) €6

SIZZLING TIGER PRAWNS WITH BELL PEPPERS, RED ONION, GINGER, CHILLIES, FINISHED WITH FRESH LIME AND CORIANDER (GFO) (CONTAINS 1,2,4,6,7,9,14) €9

BRUSCHETTA WITH FRESHLY CHOPPED TOMATOES DRESSED WITH RELISH, PESTO, OLIVE OIL, FRESH BASIL, FINISHED WITH BALSAMIC REDUCTION (V) (CONTAINS 1,3,6,7,8) €7

SMOKED SALMON, GRAPEFRUIT & AVOCADO SALAD TOSSED IN LIME DRESSING AND FINISHED WITH PUMPKIN SEEDS (GF) (CONTAINS 2,4,6,8) €8

HONEY GRILLED GOATS CHEESE WITH ROCKET, PESTO SALAD, WALNUTS AND APPLES (GF) (CONTAINS 7,8) €8

## MAINS

MARINATED CHICKEN SUPREME WITH POTATO FONDANT, CHORIZO AND CHICKPEA CASSOULET, RED PEPPERS, LEMON AND THYME JUS (GF) (CONTAINS 6,7,9) €16

GRILLED SALMON SERVED WITH MASH POTATO, ASPARAGUS WRAPPED IN PARMA HAM WITH A LEMON AND DILL SAUCE (GF) (CONTAINS 2,4,6,7,14) €17

RIB EYE 8OZ. STEAK WITH CHARGRILLED TOMATO, FLAT CUP MUSHROOM, HAND CUT CHIPS AND PEPPER SAUCE (CONTAINS 1,6,7,9) (€5 SUPPLEMENT) €22

SEAFOOD LINGUINE PASTA WITH FRESH DAILY FISH, SUN DRIED TOMATOES IN A WHITE WINE SAUCE WITH FRESH DILL (CONTAINS 1,2,3,4,6,7,9,12,14) €17

WILD MUSHROOM RISOTTO WITH AGED PARMESAN, FINE HERBS AND TRUFFLE OIL (VO) (CONTAINS 1,7,9) (ADD CHICKEN €3) €15

## DESSERTS

HOMEMADE CHOCOLATE BROWNIE SERVED WITH VANILLA ICE-CREAM (CONTAINS 1,3,7,8) €6

CINNAMON AND ORANGE APPLE CRUMBLE SERVED WITH VANILLA ICE-CREAM (CONTAINS 1,7) €6

KNICKERBOCKER GLORY WITH CRISPY MERINGUE, MARSHMALLOW, FRESH MANGO AND BERRIES, TOPPED WITH ALMONDS AND ICE CREAM (CONTAINS 1,3,7) €6

## ALLERGEN GUIDE

1 WHEAT | 2 CRUSTATIONS | 3 EGGS | 4 FISH | 5 PEANUTS | 6 SOYA BEANS | 7 MILK | 8 NUTS | 9 CELERY | 10 MUSTARD | 11 SESAME SEEDS | 12 SULPHUR DIOXIDE | 13 LUPIN | 14 MOLLUSCS | 15 BARLEY