

Dizzy Goat Restaurant

Easter Sunday menu

Starters

Soup of the day

Served with homemade breads and butter

Steamed and Fried Dumplings (main course portion available)

Stuffed with goats cheese, potatoes and spinach, crème fraiche sauce, crispy bacon

Dizzy Goats cheese salad

Organic leaves, roasted beetroot, caramelized hazelnuts, Pomegranate vinaigrette

Chicken liver parfait

Free range chicken livers, garden pickles, preserved figs, toasted Brioche

Main courses

Half Chicken

Free range half Chicken, slowly cooked in Adobo marinade, sprouting broccoli, roasted carrot puree, scallions, chicken jus, roasted potatoes

Fish of the day (ask server)

Sautéed greens, seaweed crisp, shellfish bisque split with green oil, clams, baby potatoes

Roasted leg of Lamb

Highbank Orchard treacle glazed carrots and parsnips, roasted shallots, lamb jus, potato gratin

Organic Cauliflower steak (Veg)

Lentils ragù, shiitake, mushroom gravy, tahini sauce, pickled walnuts

Side dishes

Homemade chips

Organically grown mixed salad leaves tossed in Highbank orchards vinaigrette

Roasted potatoes soaked in wild garlic butter

Roasted garden vegetables seasoned with thyme and rosemary

Brandy and peppercorn sauce

Desserts

Baked Cheesecake

Red berries compote, cajeta sauce

Homemade Ice cream

Fresh berries, brandy snap biscuit

Chocolate Brownie

Chantilly cream, chocolate ice-cream

Warm Bread and Butter pudding

Vanilla custard and ice-cream