

Ladies Night AT JASPERS

€37 per person for 2-courses, €43 per person for 3-course *complimentary glass of wine*

A TASTING PLATE OF JASPER'S APPETISERS

O'Neills Sticky Pork Belly, Asian salad, peanut hot sauce (5,6,10,11,12) GF

Pulled Beef Brisket Rissole, caramelized red onion, bearnaise sauce (1-w,3,6,7,10,12)

Bruschetta, tomato, red onion and feta cheese on grilled focaccia with basil and pinenut pesto (1-w,7,8-pine nut,10,12) V, GF+ (11)

Cajun Spiced Calamari, Louisiana tartare sauce (3,4,6,9,10,12) GF

SIGNATURE DISHES

Grilled Kilmore Hake, chorizo mash, carrot & vanilla puree, chive butter sauce (4,6,7,12) GF

Grilled Chicken and Parma Ham, crispy potato wedges, buttered green beans, aged parmesan and roast jus (6,7,9,12) GF

Slow Roast O'Neill's Pork Belly, mash potato, celeriac puree, honey roast carrots and greens, roast jus and apple sauce (6,7,9,12) GF

Risotto, mushroom, spinach and butternut squash, truffle oil (6,7) GF, V, V+

Jasper's Spiced Italian Sausage and Savoury Beef Macaroni "au Gratin", garlic bread, dressed salad (1-w,6,7,9,12) Veg+

STEAKS

Redmond Farm Irish Black Angus Beef

10oz Beef Featherblade Steak €8 sup

10oz Sirloin Steak €12 sup

8oz Beef Fillet Steak €20 sup

All steak dishes are garnished with gratin potato or potato wedges, green beans and mushrooms, your choice of pepper sauce, béarnaise sauce or garlic butter (3,6,7,9,12) GF

A TASTING PLATE OF JASPER'S DESSERTS

Chocolate Brownie, butterscotch sauce (1-w,3,6,7) GF+

Peanut & Caramel "Snickers" Cheesecake (1-w,6,7,8)

Lemon Curd Meringue (3,7) GF



All foods are prepared in a kitchen with all allergens or traces there of.

V = vegetarian V+ = can be made vegan GF = gluten friendly
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