

GROUP MENU

TABLE d'HÔTE

2 COURSE MEAL €45

3 COURSE MEAL €55

*Package dinner includes 3 courses.
Sides & tea/coffee are subject to an
additional charge*

TO START

SOUP OF THE DAY

Heritage Homemade Breads
2, 10, 12

HERITAGE GRAVLAX SALMON

Salmon Caviar, Matchstick Potato, Mustard and Dill Mayo
4, 6, 9, 11

CRISPY PORK BELLY IN PANKO

Curly Kale Mayo, Herb Salad, Blake's Sweet Chilli Sauce
6, 10

MAINS

All main courses are served with seasonal vegetable and potatoes

PANFRIED FILLET OF SEABASS

Clam and Mussels Vinaigrette, Romanesco, Pea Puree, Potato Mouseline
2, 3, 4, 9

GRILLED HEREFORD SIRLOIN STEAK

Confit Shallot, Bone Marrow, Mushroom Condiment, Roasted Corn, Beef Jus
(€15 Supplement If On Package)
2, 4, 12

CHICKEN BALLOTINE

Parma Ham, Herb Garlic Butter, Shimeji Mushroom, Katafi Pastry
2, 4, 10 (wheat), 12

SIDES €4.50

MASHED POTATO

2

RUSTIC FRIES

2

STEAMED GREENS

2

ROCKET & PARMESAN SALAD

2, 11

SAUTÉED ONION

2

DESSERT

DARK CHOCOLATE & ORANGE PARFAIT

Blood Orange Gel, Chantilly Cream
2, 6, 10(wheat)

LEMON TARTLET

Italian Meringue, Lime Zest, Raspberry Sorbet
2, 6, 10 (wheat)

WARM BREAD & BUTTER PUDDING

Baked Granny Smith Apple, Whiskey Ice Cream
2, 4, 6, 10 (wheat)

Please inform us of any allergies, as our produce may contain some of the following: 1 - Peanuts 2 - Dairy 3 - Shellfish 4 - Sulphites 5 - Tree Nuts 6 - Eggs 7 Soy 8 - Sesame 9 - Fish 10 - Gluten 11 - Mustard 12 - Celery 13 - Molluscs 14 - Lupin

If you have any specific dietary requirements please inform a member of the restaurant team and we will assist you in any way possible.

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HERITAGE TEAS & COFFEES

TEA / DECAF TEA	€3.50
HERBAL TEAS	€3.95
ESPRESSO	€3.95
DOUBLE ESPRESSO	€4.95
AMERICANO	€3.95
CAPPUCCINO	€3.95
LATTE	€3.95
MOCHA	€3.95

Our Food Philosophy

Our Executive Head Chef Ian Clifford takes pride in the task of sourcing local produce the best County Laois and Neighbouring counties has to offer. We connect suppliers to work together, and we work hard to ensure it shows on our menus which is your plate!

Bringing the best quality food together with a wide range of the highest quality produce means a great dining experience at Blakes in a warm contemporary setting.

Local and sustainably produce is our core focus, some of our suppliers include:

Feighery's Butchers, G's Jams, Garryinch Wood Exotic
Mushrooms, Edmundburry Gardens, Goats Bridge, Ballykilcavan Farm.

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