

# **FOUR LIARS BISTRO Phone 021/4394040**

**CHEF/PROP: BRENDAN MURPHY**

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**DINNER MENU**  
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## **APPETIZERS**

*Fresh Garlic Mushrooms with Cream Cheese in a Guinness and Chardonnay Batter, Breaded & Deep Fried on Sauce Remoulade.*

*The Four Liars Salad: A Pyramid of crisp Lettuce, Croutons, Peppers, Onions, Mushrooms, Cucumber and Tomato, in a creamy Dijon Garlic & Parmesan Dressing.*

*Our famous Wings in a Sweet Chilli Sauce with Pickled Vegetables and Blue Cheese Dressing.*

*Deep Fried Brie in a Cranberry Raisin Sauce.*

*Fresh Leek & Potato Soup with Apple & Thyme.*

*Chilled Fresh Melon on a Strawberry Purée with Yoghurt.*

*Home Made Pork & Veal Terrine on an Orange Glazé with Pickled Vegetables.*

*Salmon Cake with Chives, Potato, Lemon, Breaded, and served on Tartar Sauce.*

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## **MAIN COURSES**

*Roast Loin of Pork on Mash with Stuffing and Mushroom Sauce.*

*Wiener Schnitzel with Garlic Butter and Lemon.*

*Chicken Creole: Breast of Free Range Chicken, sautéed in a Sweet Chilli Sauce with Peppers & Mushrooms.*

*Chicken 'Al Fredo' on a Sautéed Pasta with a Cream Parmesan Sauce.*

*Chicken Curry Jalfrazi with Rice and Pappadums.*

*Sautéed Fresh Breast of Chicken in a Wild Mushroom Sauce.*

*The Classic Chicken Kiev.*

*Escalope of Fresh Wild Salmon on a Bed of Spinach with Lobster Sauce.*

*Poached Tortellini stuffed with Ricotta Cheese in a Creamy Garlic Pesto Sauce with Vegetables and Parmesan, (Vegetarian).*

*Perfectly aged Sirloin Steak, pan-fried on a Cracked Pepper Bordelaise, (€4.00 extra).*

*All Main Courses Served with Home Made Croquette Potato and a Purée of Fresh Vegetables.*

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## **DESSERTS**

*Home Made Strawberry Cheese Cake, Dutch Apple Pie and Cream, Banoffe Roulade, Mississippi Mud Pie, Home Made Sherry Trifle*

*Tea or Coffee.*