

## Starters

House Salad <sup>6,7,8,12</sup>

*Honey & Lemon Thyme Dressing, Quail Breast, Farranfore Strawberries  
marinated with Green Pepper, Black Olives, Sourdough Crisps*

Tian of Crab <sup>1,8,11</sup>

*Mango Coriander Chutney, Smoked Bell Pepper, Tomato Coulis*

Soup of the Day

Beef Carpaccio <sup>7,8,11,13</sup>

*Parmigiano, Celeriac Truffle Remoulade*

## Main Courses

Fillet of Beef <sup>7,8,12</sup>

*Chanterelle Mushroom, Asparagus, Balsamic Onion, Marsala Jus*

Atlantic Dover Sole on the Bone Meunière <sup>3,7,8</sup>

*Parmesan Truffle Fries, Seasonal Vegetables*

Irish Freeland Chicken Supreme <sup>7,8,12</sup>

*Asparagus & Pea Risotto, Mascarpone & Mint, Morels, Port wine Jus*

Confit of Duck Leg <sup>7,8,12</sup>

*Grilled Chicory, Chanterelle Mushrooms, Carré aux Pommes, Red Wine Bacon Jus,*

All Main Courses are served with in Season Vegetables & Potato

## Desserts

Sicilian Lemon Tart <sup>5,6,7,11</sup>

*Raspberry Sorbet, Elderflower Syrup*

Bread & Butter Pudding <sup>6,7,9,11</sup>

*Apricots, Golden Raisins, Caramel Ice Cream*

Selection of Muckross Dairy Ice Cream <sup>7,11</sup>

*Warm Chocolate or Caramel Sauce*

Artisan Local Cheese Plate\* <sup>5,6,7,9,13</sup>

*Crackers, Local Chutney*

\*€5 Supplement

Table d'hôte Menu €50

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### Dietary Information

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|----------------|---------------------------------|
| 1. Crustaceans | 7. Lactose                      |
| 2. Molluscs    | 8. Soya                         |
| 3. Fish        | 9. Dried Fruits/SO <sub>2</sub> |
| 4. Peanuts     | 10. Sesame Seeds                |
| 5. Nuts        | 11. Eggs                        |
| 6. Gluten      | 12. Celery                      |
|                | 13. Mustard                     |

Scan for  
our list of  
Allergens

