

LORD KENMARES

MENU

€45 Menu

Bruschetta with Bluebell Falls Goats Cheese

Marinated sun blushed tomatoes, dry cured Cronin's smoked bacon & basil oil.

Red & White Quinoa Salad

Hazelnuts, grapes, pickled fennel, roast beetroot,
peanut butter & honey cumin dressing.

Chicken Liver Parfait

Cumberland sauce & toasted homemade savoury bread.

Smoked Salmon and Fresh Crabmeat Rolls

Rocket & red onion salad.

Fresh Kerry Mussels

White wine, lemongrass, ginger, spring onions, basil, garlic & double cream.

Chef's Fresh Soup of the Day

Chive cream.

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#### **10 OZ Prime Fillet Steak**

Pan roasted to your liking. Thyme & pepper sauce or garlic butter. Spicy onion rings.

#### **Roast Rack of Ring of Kerry Lamb**

Ratatouille, smoked aubergine puree, red wine honey & thyme sauce.

#### **Roast Breast of Barbary Duck**

Blackberry, port & red wine juniper jus. Roast pumpkin puree.

#### **Spiced Seabass Fillets**

Cucumber, caper & shrimp salsa.

#### **Pan Fried Castletownbere Cod**

Sundried tomato, lemon & fresh herb crust.

White wine sauce

#### **Fusilli Pasta**

Creamy sauce of roast red peppers, basil, spinach, chilli, shallots. Fresh parmesan.

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Banana Crème Brulee

Home-made chocolate sorbet & pistachio nut shortbread.

Warm Chocolate Fondant

Home-made vanilla ice cream.

(please allow 12 minutes for this dessert)

Cheese

Kerry Blue & Kerry Gouda.

Served with fresh fruit & crackers.

Pavlova

Seasonal fruits, fresh whipped cream & white chocolate shavings.

Homemade Ice-Cream

Pecan nuts, meringue pieces, rum & butterscotch sauce.

Real Bailey's Cheesecake

Cream cheese & egg mousse, bailey's cream & honey. Served with a coffee sauce.

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Tea/Coffee