

# LORD KENMARES

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## MENU

€45.00

**Bruschetta with Bluebell Falls Goats Cheese**

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

**Red & White Quinoa Salad**

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

**Fresh Glenbeigh Mussels**

Lemongrass, green curry spice, basil, white wine & spring onion cream.

**Chicken Liver Parfait**

Cumberland sauce & toasted homemade savoury bread.

**Smoked Salmon, Fresh Crabmeat & Prawn Rolls**

Rocket & red onion salad.

**Chef's Fresh Soup of the Day**

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**9 OZ Prime Fillet Steak**

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

**Roast Rump of Ring of Kerry Lamb**

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

**Spiced Organic Salmon**

Shrimp, mint, cucumber & caper salsa.

**Roast Breast of Barbary Duck**

Balsamic Farranfore strawberries. Roast pumpkin puree.

**Grilled Irish Swordfish Steak**

Sesame oil, wasabi & soy butter, bulgar wheat salad, tomato cucumber, mint, scallions & parsley.

**Fusilli Pasta**

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

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**Banana Crème Brulee**

Chocolate ice-cream & pistachio nut shortbread.

**Warm Chocolate Fondant**

Home-made vanilla ice cream.(please allow 12 minutes for this dessert)

**Cheese**

Durrus & Cashel Blue.

Served with fresh fruit & crackers.

**Homemade Ice-Cream**

Pecan nuts, meringue pieces, rum & butterscotch sauce.

**Real Bailey's Cheesecake**

Bailey's cream, honey, cream cheese & egg mousse, coffee sauce

**Lemon & Berry Pavlova**

Lemon curd, berries, toasted flaked almonds, whipped cream & raspberry coulis.

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Tea/Coffee