

LORD KENMARES

MENU

€53 Menu Inclusive of Complimentary Glass of Champagne

Happy New Year's Eve 2017

Kerry Smoked Salmon (c)

Feta Cheese, whiskey marinated diced apple, pickled fennel & watercress.

Bruschetta of Bluebell Falls Goats Cheese (v)

Marinated sun blushed tomatoes & basil oil.

Fresh Dingle Crabmeat & Shrimp Tian (c)

Red pepper pesto, crisp apple, lemon & chive mayonnaise.

Buttermilk Spiced Fried Chicken

Spanish style slaw & pomegranate.

Moorish Style Spiced Lamb (c)

Smoked aubergine puree.

Red & White Quinoa Salad (c)(v)

Asparagus, cashew nuts, pickled fennel, roast beetroot, grapes, peanut & cumin dressing.

Roast Root Winter Vegetable Soup (c)(v)

Homemade brown bread.

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**Roast Breast of Barbary Duck (c)**

Roast butternut squash puree, blackberry compote, juniper berry & red wine jus.

Best served medium. We regret we cannot cook well done.

**Braised Irish Pork Belly (c)**

Whiskey, calvados & honey, slow cooked pork, chorizo, pecans & beetroot puree.

**Roast Breast of Irish Chicken (c)**

Celeriac & parsnip mash, mushroom, tarragon & port wine sauce.

**Prime Irish Sirloin Steak (c)**

Spiced onion rings, creamy pepper, brandy & thyme sauce or garlic butter.

**Organic Salmon**

Glazed with wasabi & soy butter, tabbouleh.

**Pan Fried Plaice on the Bone**

Lemon, caper, shallot & parsley butter.

**Risotto (c)(v)**

Roast beetroot, chilli, bluebell falls goats cheese & honey glazed pecans.

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Death By Chocolate

Chocolate & pecan tart, double chocolate brownie ice-cream & warm fudge sauce.

Banana Crème Brulee

Home-made chocolate sorbet & pistachio nut shortbread.

Fresh Mango Baked Alaska

Homemade mango yoghurt ice-cream on sponge & encased in toasted meringue.

Pavlova (c)

Seasonal fruits, fresh whipped cream & white chocolate shavings.

Real Bailey's Cheesecake

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

Crunchy Homemade Ice-Cream (c)

Pecan nuts, meringue, rum & butterscotch sauce.

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**Tea/Coffee**