

LORD KENMARES

MENU

€46 Menu

Bruschetta with Cordal, Kerry Goats Cheese

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

Mixed Quinoa Salad

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

Lord Kenmare's Seafood Chowder

Smoked haddock, cod, salmon, mussels & prawns.

Chicken Liver Parfait

Cumberland sauce & toasted homemade savoury bread.

Kerry Smoked Salmon & Fresh Crabmeat Rolls

Cress, rocket & fennel 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 Rack of Kerry Lamb**

Ratatouille, red wine honey & thyme sauce.

#### **Wasabi Glazed Organic Kerry Salmon**

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

#### **Roast Breast of Carrigcleena Aylesbury Duck**

Rhubarb, roast pumpkin puree, apple & lime jel  
Best served medium. We regret we cannot cook well done.

#### **Pan Fried Castletownbere Hake**

Sundried tomato, lemon & herb crumb, white wine cream sauce.

#### **Fusilli Pasta**

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

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Banana Crème Brulee

Chocolate ice-cream & cinnamon biscuit.

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.

Tropical Fruit Pavlova

White chocolate shavings.

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#### **Tea/Coffee**