

LORD KENMARES

MENU

€48 per person

Bruschetta with Cordal, Kerry Goats Cheese

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

Mixed Quinoa Salad

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

Kerry Smoked Salmon

Feta cheese, whiskey marinated diced apple, red onion & fresh rocket.

Fresh Glenbeigh Mussels

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

Grilled Flat Mushrooms

Knockanore oakwood smoked cheddar cheese, basil & sun dried tomatoes.

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 Salmon**

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

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

Mulled blackberries, 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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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.

Fresh Fruit Pavlova

Banana Crème Brulee

Banana bols & cinnamon biscuit.

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Tea/Coffee