



GREAT SOUTHERN
KILLARNEY

Meeting & Events Dinner Options

Menu A

Starters

- Classic Caesar Salad with Crispy Bacon, Sun Dried Tomato, Pancetta Crumble, Aged Parmesan & Garlic Croutons
- Fusion of Duck Spring Roll with Sesame Enhanced Chilled Vegetable Spaghetti, Chilli Jam & Hoisin Reduction
- Baked Chicken & Button Mushroom Pithivier with Tarragon Velouté, Tomato Emulsion & Basil Oil
- Cooleeney Camembert & Chorizo Galette with Artichoke, Asparagus, Kalamata Olives, Rocket, Cranberries, Scallion & Sweetcorn Vinaigrette
- Cured Gravavlax of Salmon with Guinness & Walnut Bread, Celeriac Slaw, Crème Fraîche & Lemon Cured Dressing
- Cocktail of Melon with Midori Liqueur & Ginger Beer Ice

Soups

- Cream of Vegetable Soup with Fine Herbs & Crème Fraîche
- Cream of Leek & Potato Soup garnished with Sour Cream
- Cream of Carrot & Coriander Soup
- Smoked Bacon & Potato Soup



Main Courses

- Pan Roasted Supreme of Irish Chicken wrapped with Serrano Ham & Sage Saltimbocca and Fine Beans wrapped in Pancetta & Marsala Jus
- Chargrilled Prime Entrecôte of Irish Hereford Beef with Banana Shallot, Brandy & Black Peppercorn Sauce
- Slow Roasted Rump of Slaney Valley Lamb with Herb Stuffing Ball, Mint Reduction & Rosemary Jus
- Pan Fried Fillet of Cod with Aged Parmesan Crust & Chardonnay Beurre Blanc
- Baked Fillet of Salmon with Dublin Bay Prawn Duchess & Prosecco Cream

Desserts

- Strawberry Bavarois with Strawberry Textures & Mint Gel
- Warm Rhubarb Pudding with Light Custard Cream, Rhubarb Purée & Vanilla Ice Cream
- Pear Frangipane with Poire William Cream & Apricot Purée
- Chocolate Moelleux with Raspberry Gel & Gelato Pistachio Ice Cream
- Caramelised Banoffee Tart with Meringue, Galliano Anglaise & Salted Caramel Ice Cream
- Philadelphia Baked Cheesecake with Blueberry Texture & Warm Butterscotch Sauce
- Granny Smith Apple Crumble Tart with Apple Purée & Rum and Raisin Ice Cream
- 70% Callebaut Chocolate Marquise with Pistachio Chantilly & Amarena Cherries
- Passion Fruit Roulade Pavlova with Fresh Berries & Mint Syrup
- Raspberry Crème Brûlée with Daquoise Biscuit
- Assiette of Desserts Supplement of €3.50
Please choose three items from the following list: Banoffee Tart, Chocolate Fondant, Raspberry Cheesecake, Apple Crumble Tart, Fruit Bavarois, White Chocolate Mousse, Ice Cream.

Please note that menu items may be subject to change based on the availability of fresh produce.



Menu B

Starters

- Bluebell Falls Goats' Cheese with Caramelised Banana Shallot, Potato Farl, Beetroot Paint & Kumquat Dressing
- Listowel Black Pudding & Poached Apple in a Filo Parcel with Malton Leaves & Blackcurrant Compôte
- Tian of Smoked Chicken Bound in Crème Fraîche with Mango Emulsion, Watercress Oil & Lyo Crushed Pink Pepper
- Smoked Fish Rilette with Smoked Salmon, Marinated Crab Claws, Tiger Prawns, Pickled Cucumber, Dill Mayo & Caper Salsa
- Chilled Smoked Duck Breast with Waldorf Salad & Raspberry Vinaigrette

Sorbet/Soup

- Passion Fruit Sorbet
- Lemon & Fresh Thyme Sorbet
- Rhubarb & Ginger Sorbet
- Cream of Mushroom Soup, Flavoured with Truffle Oil
- Roasted Butternut Squash with Lemon Grass & Coconut Milk Soup
- Roasted Pepper & Tomato Soup with Croutons
- Smoked Bacon & Potato Soup



Main Courses

- Pan Roasted Supreme of Irish Chicken stuffed with Mushroom Forrestiere Farce, Fine Beans wrapped in Pancetta & Cap Mushroom Cream
- Chargrilled Fillet of Irish Angus Beef with Celeriac Duxelle & Port Wine Jus
- Pan Seared Breast of Duck “Pink” with Braised Red Cabbage
- Slow Roasted Slaney Valley Lamb Rump with Lemon & Herb Crust & Dijon Mustard
- Seared Seabass Fillet with Roasted Fennel, Lobster & Vanilla Cream
- Individual 6oz Fillet of Irish Beef Wellington with Port Wine Jus
- Seared Seabass Fillet with Roasted Fennel, Lobster & Vanilla Cream

Desserts

- Strawberry Bavarois with Strawberry Textures & Mint Gel
- Warm Rhubarb Pudding with Light Custard Cream, Rhubarb Purée & Vanilla Ice Cream
- Pear Frangipane with Poire William Cream & Apricot Purée
- Caramelised Banoffee Tart with Meringue, Galliano Anglaise & Salted Caramel Ice Cream
- Philadelphia Baked Cheesecake with Blueberry Texture & Warm Butterscotch Sauce
- Granny Smith Apple Crumble Tart with Apple Purée & Rum & Raisin Ice Cream
- 70% Callebaut Chocolate Marquise with Pistachio Chantilly & Amarena Cherries
- Chocolate Moelleux with Raspberry Gel & Gelato Pistachio Ice Cream
- Passion Fruit Roulade Pavlova with Fresh Berries & Mint Syrup
- Raspberry Crème Brûlée with Daquoise Biscuit
- Assiette of Desserts

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