

# *Garden Room Restaurant*

## *Table D'hôte Menu*

### *Starter*

#### **Duck Leg Salad**

Pomegranate, Walnut, Stewed Prunes, Beetroot, Mixed Leaves,  
Raspberry Vinaigrette  
*Contains: Sulphites, Nuts*

#### **Cordal Goat's Cheese from Kerry**

Saffron Poached Pear, Beetroot Glaze, Jinny's Ciabbatta Crisp  
*Contains: Wheat, Milk, Sulphites*

#### **Ham Hock Fois Gras**

Cranberries, Pickled Vegetables, Parsnip Puree, Pain d'epice  
*Contains: Wheat, Milk, Egg, Sulphites*

#### **Seared Kilmore Quay Scallop**

Leah's Black Pudding Rosti, Cauliflower Puree, Crispy Pancetta  
*Contains: Milk, Crustacean, Wheat, Mustard*

#### **Our Cream Soup of the Evening** **V** **GF**

Fine Herbs & Crème Fraiche  
*Contains: Milk, Celery*

#### **Wild Atlantic Way Seafood Chowder** **GF**

*Contains: Milk, Sulphites, Fish, Celery, Crustacean*

# *Main Course*

## **Char-Grilled Rib eye of Irish Hereford Beef**

Celeriac, Sweet Potato, Braised Banana Shollots, Pot Wine Jus

*Contains: Milk, Sulphites, Celery,*

## **24 Hour Roasted Pork Belly**

Cajun Prawns, Colcannon Mash, Apple Puree, Leah's Black Pudding,  
au Jus

*Contains: Celery, Crustacean, Milk, Sulphites*

## **Slow Roasted Supreme of Chicken**

Stuffed with Sage, Parmesan, Puy Lentals, Beans wrapped in Pancetta,  
Truffle Oil

*Contains: Sulphites, Milk, Celery*

## **Pan Seared Salmon Fillet**

Creme Fraiche Potato, Cherry Tomato, Scampi Veloute, Chorizo oil

*Contains: Milk, Fish, Sulphites, Crustacean*

## **Spinach and Ricotta Tortellini**

Wild Mushroom, Vine Tomato and Basil Sauce, Parmesan

*Contains: Wheat, Milk, Sulphites, Eggs*

● Vegetarian Dishes ● Gluten Free Dishes

# *Desserts*

## **Green Apple Cheesecake**

Sauce Anglais , Mango and Kumquat Salsa

*Contains: Milk, Egg, Wheat, Nuts*

## **Guinness Sticky Toffee Pudding**

Honeycomb Ice Cream

*Contains: Wheat, Egg, Milk, Sulphites*

## **Belgian Chocolate Cake**

Mint Syrup , Mint Ice Cream

*Contains: Milk, Eggs, Wheat*

## **Warm Rhubarb and Strawberry Crumble**

Vanilla Anglias, Vanilla Ice Cream, Fresh Strawberries

*Contains: Milk, Egg, Wheat, Sulphites*

## **Selection of Local Cheese**

Crackers, Walnuts, Chutney & Grapes

Smoked Gubbeen – pasteurised cow's milk from Co. Cork

Cooleeney Camembert – raw cow's milk from Co. Tipperary

Knockatee Beara Blue – raw cow's milk from Co. Kerry

Knockatee Cheddar – raw cow's milk from Co. Kerry

Cordal Goat's Cheese – goat's milk, pasteurised from Co. Kerry

*Contains: Milk, Wheat, Sesame, Nuts*

## **Freshly Brewed Bewley's Tea or Coffee**

Some of the dishes not marked Gluten Free can be made gluten free friendly, please ask your server. The gluten-free items on this menu are independently tested by GlutenShield, who regularly test our menus to ensure the highest standards.