



2012 FORMAL DINING MENU

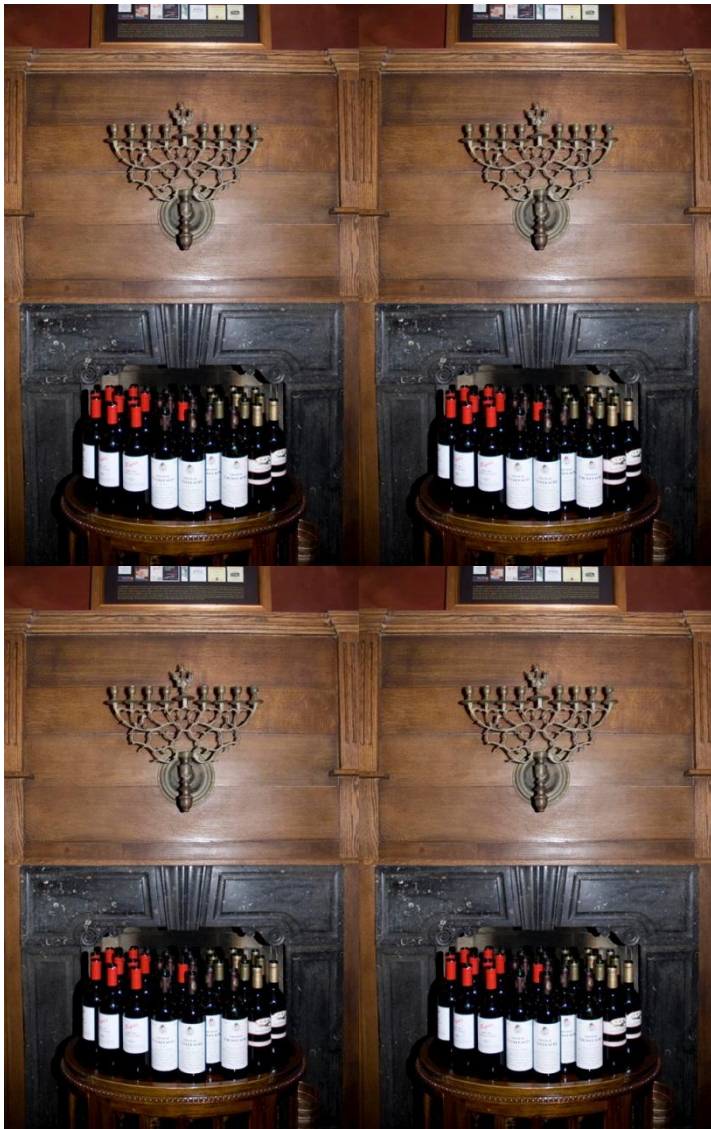
AUTUMN/WINTER – OCTOBER TO MARCH

OUR PHILOSOPHY

Our House Chef has created this combination of courses being conscious of them being complementary to each other, based on locally sourced seasonal produce, and those items which we produce in our own organic garden.

If you have a particular favourite dish, would like to choose from one of our other menus or would like our chef to develop a variation of any dish, let us know and we can discuss it with our Chef. We are also able to meet dietary requirements with advance notice.

Note that we charge a 12.5% service charge on all food and beverages.



Our most popular menus are the 4 course OR 5 course Chef's Tasting Menu. They give a good variety of food, and each of the fish and meat courses are substantial – so it represents excellent value for money.

The idea is that you first decide how many courses you would like to have, and then make one choice within each course. This is the set menu offered to your guests. The choices are:

- ✓ **Set 3 course meal: you choose a set** Starter, Main Course, Dessert - €55 per person
- ✓ **Choice 3 course meal:** Starter, Choice of two Main Courses, Dessert - €60 per person
- ✓ **Set 4 course meal: you choose a set** Starter, Soup, Main Course, Dessert - €65 per person
- ✓ **4 course Chef's Tasting Menu: you choose a set** – Starter, Fish course, Meat course, Dessert - €67.50 per person
- ✓ **Choice 4 course meal:** Starter, Soup, Choice of Two Main Courses, Dessert - €70 per person
- ✓ **5 course Chef's Tasting Menu: you choose a set** – Any Five courses - €70 per person
- ✓ **6 course Chef's Tasting Menu: you choose a set** – All 6 courses - €75 per person

Inclusions and Additions to note:

- ✓ All formal dining menus include Tea and Coffee.
- ✓ Petit Fors – an additional €5 per person.
- ✓ If you wish to have additional choices within courses, it will be an additional charge of €5 per choice per person.

STARTERS

Roast Fig & Herb Stuffed Quail with a Cranberry Dressed Winter Salad

Boille Goats Cheese & Buttered Leek Tart with a Homemade Tomato Relish

Sauteed Pork Medallions & Smoked Belly of Bacon Salad with an Apple & Vanilla Puree

Warm Chicken Salad with Roasted Peppers & Pistachio Nut Pesto

Irish Smoked Salmon with Potato Farls and a Grated Horseradish Salad

Roast Confit of Duck with a Walnut & Pancetta Salad & a Red Onion Marmalade

Wild Mushroom & Nutmeg Linguini Finished with Chopped Flat Parsley & Grated Parmesan

Spiced Aubergine & Tomato Salad Served Warm with Toasted Cumin Seed Foccaccia

SOUPS

Red Onion & Sweet Potato Soup

Butternut Squash, Marscapone & Chilli Soup

Creamy Ballinacurra Seafood Chowder

Hungarian Goulash Soup with Baby Dumplings

Cream of Celery & Potato Soup

Lightly Spiced Coconut & Noodle Broth

Traditional Minestrone Soup

Pumpkin, Sage & Pecorino Soup

SORBETS

Mango and Passionfruit Sorbet

Wild Strawberry Sorbet

Lemon and Lime Sorbet

FISH COURSE

Option 1 – Fish of the Day

Fish of the Day - with your choice of accompaniment

OR

Duo of Fish of the Day - Two types of freshly caught local fish – one panfried and one crumbed – with your choice of accompaniment

Option 2 – Choose Your Specific Fish PLUS Accompaniment

Pan-fried Fillets of Sea Bream

Citrus-seared Cod

Roast Fillet of Salmon

Poached Medallions of Monkfish

Cajun-seared Sole

Oven Roasted Sea Bass

Courgette Wrapped Fillet of Cod

Pan-fried Fillets of Sole

Accompaniment

Courgette Linguini with a Tomato and Chilli Salsa

Asian Noodles & Stir-fried Julienne Vegetables

Lemon Infused Potatoes and Homemade Aioli

Sweet Potato Wedges & a Garden Pea Puree

Mixed Bean Cassoulet (with or without Chorizo)

Celeriac, Honey & Lime Mashed Potato with Fennel Butter

Butternut, Sage & Shallot Risotto

Aubergine, Ginger & Tomato Ragu

Notes on our fish suppliers:

For the Fish of the Day Option - All our fish is bought from one-day fishing boats out of Kinsale – which in our opinion is the most sustainable form of fishing.

For the Specific Fish Choice Option – We endeavour to source from the local boats, but if not available we will use the usual fish wholesalers.

MEAT COURSE

Rosemary, Anchovy & Lemon Infused Roast Rump of Lamb served on a Fennel & Celeriac Mash

Braised Lamb Shank with a Ginger, Apricot & Tomato Cous Cous with Minted Yoghurt

Sirloin of Irish Angus Beef, Peppered Cream Sauce & Sage & Onion Roast Sweet Potato

Slow Roasted Medallions of Beef with Sage Roasted Sweet Potato & Beetroot and Walnut Puree

Roast Roulade of Chicken Stuffed with Goats Cheese, Tomato & Basil served with a Red Pepper & Crème Fraiche Coulis

Roast Leg of Suckling Pig Stuffed with a Cinnamon Pear Chutney, Cumin & Thyme Parsnips & Cider Jus

Marinated Rack of Pork and Fried Cabbage with Juniper & Port and Kumquat Sauce

Half Roast Wild Pheasant with a Pecan & Chorizo Stuffing & Squash and Potato Gratin

Vegetable Bowls to Share

All tables are served with bowls of seasonal vegetables and baby boiled potatoes to share

Notes:

- All our meat is Irish and from locally sourced suppliers where possible
- Lamb Options – If you wish to choose the cut of Lamb we can also do Lamb leg, fillet, shank or boneless rolled saddle
- Beef Options – If you wish to choose the cut of Beef, we can also do roasted rib of beef, roasted rib eye, Angus sirloin, Hereford sirloin. If you wish to have Fillet Steak, there will be a €5 supplement.
- Other sauce options for steak –
 - creamy pepper sauce
 - red wine jus
 - chasseur sauce
 - béarnaise sauce
- Other potato options –
 - creamy mashed potato with garlic & spring onion
 - caramelized red onion & nutmeg mash
 - fondant potato
 - creamy garlic potato & sage roasted sweet potato

DESSERT

Chocolate & Rum Soaked Brioche Bread & Butter Pudding with Vanilla Ice Cream

Creamy Pumpkin Pie with Homemade Cranberry Jam & Fresh Cream

Rich Chocolate Ganache in a Cane Sugar Pastry Tart with White Chocolate Sauce & Pistachio Cream

Warm Orange & Poppy Seed Cake with Hot Chocolate Sauce & Sweet and Sour Rhubarb

Baked Lemon Custard Tart with Chocolate Pastry & Vanilla Ice Cream & Blackberry Coulis

Ginger Bread Cake with a Mild Chilli Chocolate Sauce and Whipped Cream

Steamed Toffee, Banana & Pecan Pudding with Crème Anglaise & Cinnamon Cream

Assiette Plate – choose 2 desserts above and we will plate up a half portion of each – served with Fresh Cream (Supplement of €2.50 per person applies)

