



## 2012 FORMAL DINING MENU

SPRING/SUMMER – APRIL TO SEPTEMBER

### OUR PHILOSOPHY

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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

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**Warm Potato Salad with Wild Mushroom, Kalamata Olives & Rosemary Hollandaise**

**Sundried Tomato and Smoked Gubbeen Cheese Tart with a Baby Spinach, Pancetta & Toasted Almond Salad**

**Home Cured Organic Salmon served on a Buckwheat Pancake with a Pickled Cucumber Salad**

**Fettuccine and Lightly Smoked Breast of Chicken with Sautéed Chestnut Mushrooms in a Lime Cream Sauce**

**Caesar Salad with Piri Piri Spiced Chicken with Garlic & Sage Croutons & Crispy Bacon**

**Goats Cheese, Beetroot and Fennel Tart with Ginger & Chilli Salsa**

**Warm Sweet Soy Marinated Irish Beef Strips with a Crisp Vegetable Noodle Salad and Pickled Ginger**

**Warm Salad of Honey & Tarragon Chicken, Seasonal Greens, Crunchy Croutons and Butterbean Hummus**

**Antipasta Platters – for the table to share – selection of cheeses, cured meats, marinated vegetables, homemade hummus and tapenades, bread sticks and crunchy homemade bread**

## SOUPS

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**Green Pea Soup with Roasted Garlic**

**Cream of Chicken & Sweet Corn Soup**

**Courgette and Coconut Soup**

**Roasted Beetroot and Nutmeg Soup**

**Spring Vegetable & Barley Broth**

**Creamy Ballinacurra Seafood Chowder**

**Tuscan Bean Soup**

**Green Bean & Tomato Soup**

## SORBETS

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**Mango and Passionfruit Sorbet**

**Wild Strawberry Sorbet**

**Lemon and Lime Sorbet**

## FISH COURSE

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### 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 Bass**

**Oregano Roasted Sea Bream**

**Oven Roasted Cod**

**Garlic and Ginger Marinated Monkfish**

**Pan-fried Organic Salmon**

**Rosemary Crumbed Monkfish**

**Saffron & Lemon Seared Haddock**

**Pan-fried Fillets of Sole**

### Accompaniment

**Courgette Linguini with a Tomato and Chilli Salsa**

**Baby Spinach, Radish, Mint and Feta Salad**

**Lemon Infused Potatoes and Homemade Aioli**

**Sweet Potato Wedges & a Garden Pea Puree**

**Roasted Salad of Fennel, Tomato & Garlic**

**Garlic Potato & a Chive and Lemon Oil**

**Wild Mushroom & Crème Fraiche Risotto**

**Rocket and Pecorino Polenta Cake and Sundried Tomato Pesto**

### 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

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**Lamb Fillets Stuffed with Cannellini Beans and Toasted Hazelnuts and Finish with Homemade Mint Sauce**

**Garlic & Rosemary Encrusted Shoulder Rack of Lamb with Moroccan CousCous & Sunblushed Tomato Pesto**

**Slow-Roasted Medallions of Beef Served with a Caramelised Red Onion & Nutmeg Mash & Red Wine Jus**

**Sirloin Steak of Irish Angus Beef and Peppered Cream Sauce served with Green Beans Tossed with a Black Truffle Hollandaise (other cuts of steak are available on request)**

**Roast Irish Chicken Stuffed with Serrano Ham, Pine nuts and Sherry Infused Apples**

**Rolled Slow Cooked Belly of Pork Stuffed with Red Cabbage, Raisins & a Chestnut and Sherry Jus**

**Duo of Loin of Irish Pork in a Garlic Cream Sauce and Spicy Roast Baby Back Ribs finished with Parmesan & Spring Onion Mash**

**Pan-fried Crispy Skin Duck Breast with a Leek & Smoked Gubbeen Fondue on a Sweet Potato Boxty**

### 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

**Strawberry, Blackberry & Raspberry Tart with Homemade Custard and Fresh Cream**

**Mint Chocolate Baked Cheesecake with a Vodka & Blackcurrant Coulis & Vanilla Ice Cream**

**Individual Pavlovas with Summer Berries, Fresh Cream & Lemon Curd**

**Layered Apple & Rhubarb Compote with Chocolate Dipped Shortbread**

**Choux Buns Filled with a Pistachio Crème Patissiere & Toffee Sauce**

**Poached Apricots in Vanilla Syrup with Summer Berries, Raspberry Sorbet & Almond Tuille**

**Brioche & Summer Berry Pudding with Crème Anglaise & Fresh Cream**

**Rich Chocolate Fudge Cake with Marinated Summer Berries & Fresh 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)**

