

## All Evening Dinner Menu

3 Courses with Nibbles €28

### Pre-Dinner Nibbles

Selection of Marinated Olives & Freshly Baked Bread

### Starter Course

Annascaul Black Pudding Tostadas with Caramelised Apple & Blueberry Marmalade

Warm Chicken Salad with Apple, Green Beans, Cherry Tomatoes, Mixed Leaves & Crunchy Fried Onions (c\*)

Prawn & Vegetable Somosas (filo parcels), Sweet Chilli Dip

Skewers of Moorish Spiced Chicken, Mango Yoghurt (c)

Trio of Goat Cheese Tostadas with Homemade Carmelised Onion, Apple and Strawberry Marmalade (v)(c\*)

**(c) Gluten Free**  
**(v) Vegetarian**

**(c\*) can be adapted for Gluten Free**

### Main Course

Tender Killorglin Beef Cheek in Red Wine Jus with Mashed Potato and Red Pepper Relish (c)

Medallions of Hake fried in Beer Batter, with Garlic Mayonnaise, Home-cut Potato Cubes & Side Salad

Seared Skewer of Monkfish & Bacon on a Homemade Potato Cake with Side Salad (c)

Slow Roasted, Honey Glazed Pork Belly, Steamed Seasonal Vegetables & Mashed Potato(c)

Chicken cooked in a Creamy Almond Sauce with Side Salad & Potato Cubes (c\*)

Grilled Marinated Vegetables - Peppers, Asparagus, Red Onion, Aubergine & Courgette with Basil Pesto and Sweet Potato Wedges (c\*)(v)

### Dessert Course

Crema Catalana Especial (c)(v)  
Manchego & Killorglin Gouda Cheese with Membrillo (c)(v)  
Selection of Ice-Cream (c)(v)  
Dessert of the Day

*We are proud to support our local artisan food producers and suppliers!*