

Dinner Menu  
11<sup>th</sup> November 2017

Cauliflower & Turnip Soup €5.50

Grilled Irish Monkfish €9.00  
Rope Grown Mussels, BBQ Corn, Green Gazpacho

Grilled Goats Cheese Salad €8.50  
Basil Pesto, Rocket & Cherry Tomato

Duck Croquette €8.25  
Red Onion Jam, Brown Bread Crumb, Aioli

\*\*\*\*

Roast Prime Rib of Irish Beef €27.50  
"Carved from the trolley" Homemade Horseradish & Red Wine Jus

Braised Fillet of Atlantic Plaice €23.50  
Roast Salsify, Wild Mushrooms & Truffle Naige

Roast Breast of Irish Duck €22.50  
Braised Red Cabbage, Carrot & Cardamon Purée & Burnt Orange

Irish Pheasant €23.50  
Pheasant & Blackberry Pithivier, Celeriac & Blackberry Dressing

Roast Butternut Squash & Spinach Risotto €16.50  
Pumpkin Seed & Parmesan

\*\*\*\*

Plum Compôte Crème Brulée €5.30  
Shortbread

Chocolate Opera Cake €5.30  
Salted Caramel Sauce & Vanilla Ice-Cream

Pear Almond Tart €5.30  
Sauce Anglaise & Vanilla Ice Cream

Selection of Local Cheese €6.50  
Homemade Plum Chutney, Smoked Aged Cheddar, Cashel Blue Cheese, Wicklow Brie & Cahills Porter Cheese

\*\*\*\*

Freshly Brewed Tea or Coffee



12.5% Service Charge  
All Game dishes may contain traces of Shot  
We would like to inform you that the origin of Beef served in the Dunraven Arms Hotel is Republic of Ireland  
All allergens are listed at Reception. If you have any additional queries, please ask your server.