

*Sunday Lunch Menu
5th November 2017*

Carrot & Coriander Soup

*Confit Duck Croquette
Caramelised Onion Jam & Garlic Aioli*

*Fresh Salmon Tartar
Cucumber, Avocado & Soy Sauce*

*Young Buck Blue Cheese
Red Wine Poached Pear, Hazelnut Tuile & Aged Pear Balsamic*

*Blueball Falls Goats Cheese
Villa Manodori Balsamic & Organic Leaves*

*Roast Prime Rib of Irish Beef
"Carved from the Trolley" Homemade Horseradish & Red Wine Jus*

*Fresh Fillet of Cod
Aubergine, Fig, Fennel & Pinenuts*

*Jack McCarthy's Roast Loin of Pork
Sweet Potato, Brussels Sprouts, Croquette & Port Jus*

*Roast Breast of Cornfed Chicken
Fennel Puree, Roast Beetroot, Mushroom & Lamb Jus*

*Roast Butternut Squash & Spinach Risotto
Pumpkin Seed & Parmesan Cheese*

*Bakewell Tart
Chantilly Cream & Vanilla Ice-Cream*

*Plum Compote Crème Brulée
Bakewell Slice*

*Lemon Posset
Mango Passionfruit Salsa & Coconut Crumble*

*Chocolate Opera Cake
Salted Caramel, Vanilla Ice Cream*

*Carrot Cake
Candied Walnuts, Passionfruit Semifreddo*

Freshly Brewed Tea or Coffee

€32.00



12.5% Service Charge

*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.*