

Dinner Menu
3rd May 2018

Celeriac & Walnut Soup €5.50

Gin & Lime Cured Haddock €8.50
Piccalilli, Beetroot, Orange & Coriander

Fresh Doonbeg Mussels Chowder €8.50
Grilled Sweetcorn & Brown Bread

Roast Plum Tomato Risotto €9.00
Basil, Feta Cheese, Rocket & Pinenuts

Cashel Blue Cheese Salad €8.50
Blue Cheese Mousse, Grilled Asparagus, Walnuts & Radishes

Roast Breast of Carrigcleena Duck €26.50
Smoked Aubergine, Onion Jam, Savoy Cabbage & Anise Jus

Fresh Fillet of Atlantic Hake €23.50
Jerusalem Artichoke, Mussels & Sauce Vierge

Roast Rump of Spring Lamb €24.50
Ratatouille, Courgette, Pastilla & Rosemary Jus

Roast Breast of Irish Chicken €21.00
Roast Cauliflower, Braised Red Cabbage & Grilled Scallion

Homemade Pasta Parpadelle €16.50
Wild Mushroom Ragout, Wild Garlic, Blue Cheese & Pine Nuts

Strawberry Parfait €5.30
Macerated Strawberries & Wafer Tuile

Classic Crème Brulee €5.30
Bakewell Slice

Pear Mille Feuille €5.30
Rum & Raisin Ice Cream

White Chocolate Mousse €5.30
Berry Compote & Ginger Crumb

Selection of Local Cheese €6.50
Cashel Blue Cheese, Cahills Porter Cheese, Hegarty's Cheddar Cheese and St Kevin's Brie with Homemade Plum Chutney

Freshly Brewed Tea or Coffee



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.