

Dinner Menu  
18<sup>th</sup> August 2018

Mushroom & Thyme Soup €5.50

Doonbeg Crab & Chorizo Risotto €10.00  
Sundried Tomato, Parmesan Cheese

Cioppino €9.25  
Fresh Mussels & Salt Cod, Fennel & Tomato Stew

Slow Cooked Kanturk Pork Belly €9.00  
Caramelised Onion Jam, Asparagus, Parma Ham

Terrine of Irish Chicken €8.75  
Romesco Sauce, Salsa Rossa & Sourdough Crouton

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

Fresh Fillet of Atlantic Monkfish €25.00  
Red Goan, Mango, Papaya & Cashew Nut

Roast Breast of Irish Chicken €21.50  
Pea Puree, Glazed Parsnip, Savoy Cabbage & Puy Lentil Jus

Roast Loin of Kanturk Lamb €25.50  
Shoulder Croquette, Caramelised Fennel, Potato & Smoked Bacon Vinaigrette

Fresh Homemade Pasta Tagliatelle €16.50  
Courgette Puree, Heirloom Cherry Tomatoes, Aubergine & Feta Cheese

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Peanut & Chocolate Opera Cake €5.30  
Salted Carmel, Vanilla Ice-Cream

Rhubarb Crumble €5.30  
Strawberry Sorbet, Rhubarb Gel

Fresh Wexford Strawberries €5.30  
Limoncello Zabaglione, Wafer Tuille

Plum & Almond Tart € 5.30  
Sauce Anglaise, Vanilla Ice Cream

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

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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.