

Lunch Menu
29nd April 2018

Cream of Mushroom and Thyme Soup

Smoked Salmon Carpaccio
Avocado, Cucumber, Apple, Chervil Aioli

Grilled Marinated Atlantic Squid
Courgette, Peppers and Orzo Pasta

Confit Chicken Leg Terrine
Pickled Shallots, Salsa Verde, Sour Dough Crouton

Blue Bell Falls Goats Cheese Salad
Poached Pears, Hazelnuts and Organic Leaves

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

Pan Fried Fillet of Atlantic Cod
Caramelized Fennel, Spinach, Tomato Salsa

Roast Supreme of Corn fed Chicken
Parsnip, Red Onion Jam, Madeira Jus

Roast Medallion of Local Irish Pork
Turnip Gratin, Savoy Cabbage, Spice Apple Puree

Mushroom and Goats Cheese Risotto
Asparagus, Parmesan and Pine Nuts

Brown Bread and Baileys Parfait
Caramelised Hazelnuts

Classic Crème Brulee
Mini Croissants

Mixed Berry Eton Mess
Home made Biscotti

Vanilla & Buttermilk Pannacotta
Pistachio Anglaise, Raspberry Sorbet

Maple Pecan Tart
Caramelized Pecans, Chocolate Chantilly

Freshly Brewed Tea or Coffee

€32



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.*