

Dunraven Arms Hotel

Dinner Menu

24th July 2017

Cream of Cauliflower & Thyme Soup €5.50

Gin Cured Salmon €8.50

Avocado, Apple, Cucumber & Horseradish

Young Buck, Apple & Walnut Salad €8.50

Young Buck Blue Cheese, Compressed Apple, Walnuts, Pear Vinaigrette

Burrata di Buffala €8.50

Heirloom tomatoes, Sourdough Croutons, Villa Manodori Balsamic

Croquette of Confit Rabbit €6.50

Black Pudding, Apple Puree & Hazelnuts

Roast Prime Rib of Irish Beef €27.50

“Carved from the Trolley” Homemade Horseradish & Red Wine

Pan Roast Fresh Irish Hake €22.00

Parsley Purée, Baby Leeks, Caper & Raisin Vinaigrette

Roast Breast of Chicken Supreme €24.50

Cauliflower Puree, Caramelized Onion, Bacon Crumb & Black Truffle Sauce

Jack McCarthy’s Outdoor Reared Pork €22.00

Pork Loin, Pork Pastie, Carmelized Onion Purée & Port Jus

Cauliflower & Cashel Blue Cheese Risotto €16.50

Carnaroli Rice, Fresh Pear & Toasted Pine Nuts

Fresh Irish Strawberries €5.30

Strawberry Granita, Frozen Limoncello Sabayon

Tonka Bean Panna Cotta €5.30

Wexford Strawberries & Shortbread

Classic Crème Brulée €5.30

Shortbread Biscuit

Brown Bread & Baileys Parfait €5.30

Biscotti & Chocolate Sauce

Selection of Local Cheese €6.50

Homemade Plum Chutney, Cahill’s Porter Cheese, Cashel Blue Cheese, O’Brien’s Brie & Aged Cheddar

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.*

