



Homemade Soup of the Day
With Freshly Baked Breads

Timbale of Ted Browne's Crab, Shrimp and Smoked Salmon
Bound with Citrus Crème Fraiche and Served with a Pink Grapefruit and Chervil Vinaigrette

Creamy Smoked Bacon and Wild Mushroom Brioche
Scented with Marsala and Herbs sprinkled with Parmesan Shavings

Thai Marinated Chicken Salad
With Julienne of Crunchy Vegetables, Fresh Mango, Toasted Cashew Nuts and a Ginger, Lime and Chilli Dressing

Polenta Crumbed Boilie Goats Cheese Bon Bons
Roast Butternut Squash, Caramelised Shallot and Baby Spinach Salad, Balsamic Drizzle

Roast Tender Leg of West Kerry Lamb
Rosemary and Garlic Stuffing, Mint Sauce and a Port Jus

Paupiettes of Lemon Sole
Stuffed with a Prawn Mousse, served with a Saffron, Basil and Chablis Cream

Ballotine of Chicken, Black Pudding and Parma Ham
Dingle Whiskey and Thyme Sauce, Herb Mash

Crispy Confit Duck Leg
Celeriac Gratin, Caramelised Apple and Calvados Reduction

Herb Crusted Fillets of Sea Trout
Slow Roast Vine Plum Tomato, Caper and Samphire Butter

Thai Yellow Chick Pea Curry
Scented with Lemongrass and Ginger served with Braised Coconut Rice

Raspberry Pavlova Roulade
Chantilly Cream and Red Fruit Coulis

Rich Belgian Chocolate Tart
Baileys Ice Cream and Toffee Sauce

Homemade Key Lime Pie
Ginger Biscuit Base, Toasted Coconut and Fresh Pineapple

Crispy Apple Fritters
Cinnamon Sugar, Vanilla Ice Cream and Crème Anglaise