

Garden Room Restaurant

Table D'hôte Menu

Starter

Bluebell Falls Goats Cheese

Heirloom Beetroots, Candid Walnuts, Ciabatta Crisp

Contains: Milk, Sulphites, Nuts

Listowel Black Pudding Salad

Poached Egg, Avocado, Pickled Onions, Baby Potato,
Cherry Tomato, Pine Seeds, Mixed Leaves, Wholegrain Mustard Dressing

Contains: Wheat, Milk, Eggs, Sulphites, Nuts, Mustard

Seared Kilmore Quay Scallop

Cauliflower Puree, Pancetta, Chorizo crumb

Contains: Milk, Molluscs,

Tian of Smoked Chicken

Foie Gras, Crème Fraiche, Mango, Truffle Oil

Contains: Milk, Sulphite, Mustard, Celery, Soya

Salmon Tasting Plate

Smoked, Poached & Cured, Wasabi Mayo, Pickled Cucumber

Contains: Milk, Egg, Sulphites

Wild Atlantic Way Fish Chowder

Contains: Milk, Sulphites, Fish, Celery

Our Cream Soup of the Evening

Fine Herbs & Crème Fraiche

Contains: Milk, Celery

Main Course

Char-Grilled Prime Striploin of Irish Hereford Beef

Sweet Potato Puree, Roasted Beef Tomato, Banana Shallot, Port Wine Jus

Contains: Milk, Sulphites, Celery

Over Night Roasted Ashgrove Shank of Lamb

Green Pea Mash, Glazed Carrot, Honey & Mustard Sauce

Contains: Milk, Sulphites, Celery

Slow Roasted Supreme of Chicken

Stuffed with a Black Pudding Farce, Beans wrapped in Pancetta,
Potato Rostie, Mushroom Jus

Contains: Milk, Sulphites, Celery

Pan Fried Fillet of Seabass

Coconut Lentils, Wild Garlic Pesto

Contains: Fish, Celery, Sesame

Wild Mushroom Risotto

Saffron Arborio Rice, Goats Cheese, Parmesan,
Truffle Oil

Contains: Wheat, Milk



 Vegetarian Dishes  Gluten Free Dishes

Desserts

Passion Fruit & Mango Cheese Cake

Basil Sugar, Lemon Sorbet

Contains: Wheat, Milk, Egg

Chocolate Lava Cake

Strawberry & Mango Salsa, Mint Ice Cream

Contains: Wheat, Milk, Egg, Nut, Soya

Cappuccino Mousse

Chocolate Meringue, Coffee Anglaise, Halva

Contains: Wheat, Milk, Egg, Nut, Soya

Strawberry Panacotta Cake

Strawberry gel, Cream Chantilly

Contains: Wheat, Milk Egg, Nut

Selection of Local Cheese

Crackers, Walnuts, Chutney & Grapes

Smoked Gubbeen – pasteurised cow's milk from Co. Cork

Cooleeney Camembert – raw cow's milk from Co. Tipperary

Knockatee Beara Blue – raw cow's milk from Co. Kerry

Knockatee Cheddar – raw cow's milk from Co. Kerry

Cordal Goat's Cheese – goat's milk, pasteurised from Co. Kerry

Contains: Milk, Wheat, Sesame, Nuts

Freshly Brewed Bewley's Tea or Coffee

Some of the dishes not marked Gluten Free can be made gluten free friendly, please ask your server. The gluten-free items on this menu are independently tested by GlutenShield, who regularly test our menus to ensure the highest standards.