

ROZZERS

RESTAURANT

AT THE KILLEEN HOUSE HOTEL

DINNER MENU

CHOICE OF MAIN COURSE
AND ANY OTHER COURSE

€39.50 per person

CHOICE OF MAIN COURSE AND
ANY OTHER TWO COURSES

€49.50 per person

FULL MENU INCLUDING ONE CHOICE
FROM ALL COURSES

€55.50 per person

TEA, COFFEE AND PETIT FOURS ARE INCLUDED WITH ALL MEALS

(10% service charge is automatically added on to bills for parties of eight guests or more)

THE FOOD ALLERGENS USED IN THE PREPARATION OF OUR FOOD CAN BE VIEWED IN A SEPARATE MENU AVAILABLE TO ALL OUR GUESTS.

PLEASE ASK A MEMBER OF STAFF IF YOU WISH TO VIEW THESE MENUS.

*Please note that some of our dishes may contain traces of nuts.
Please ask your server for more information.*

APPETISERS

Six Cromane Bay Oysters

from our salt-water tank, served au natural, house style or Kilpatrick style
(Supplement of €6.00 per portion)

Open Ravioli of Seared Scallops and Prawns
with leek and courgette and served with a light garlic cream

Caesar Style Salad

served with or without anchovies

Slow Roasted Barbeque Glazed Irish Pork Belly

with a Granny Smith apple compote, crispy duck confit bon bons and a fresh chilli salsa

Killeen House Cured Gravlax and Spillane's Smoked Salmon

with horseradish, beetroot and a pickled cucumber and served with a light soya dressing

Cordal Goat's Cheese

with black olive and roasted cherry tomato on a toasted brioche with a fine ratatouille and candied walnuts
and a rocket pesto dressing

Asian Style Chickpea and Sticky Rice Cake

With roasted red peppers and a micro herb salad with a coriander and citrus dressing

SOUP SORBET SALAD

Freshly Prepared Cream Soup of the Evening

Citrus Flavoured Sorbet with a Hint of Malibu

Killeen House Salad

Rozzers Atlantic Seafood Chowder

MAIN COURSES

Pan Seared Escalope of Irish Salmon

with a pea risotto and a prawn and tomato fondue served with a garlic and lemon dressing

Oven Roasted Supreme of Chicken

with crispy chorizo and straw potatoes on a rich bean cassoulet

Pan Fried Fillet of Irish Beef

served with a celeriac gratin wild mushroom fricassee sweet carrot puree and a port and wine sauce

Grilled Medallions of Monkfish

wrapped in Parma ham on a Mediterranean style cous cous with wilted baby spinach topped with crisp sugar snaps and a basil dressing

Roast Rack of Kerry Lamb

with an herb crust and a spiced aubergine with sweet potato fondants and a thyme and red wine reduction

Skeaghanore Duck Breast

with a pistachio crumb on a stir fry of crisp Asian greens and egg noodles with sesame and a black bean dressing

ROZZERS SPECIALS

A LITTLE EXTRA COST.....BUT A LOT MORE PLEASURE!

Chateaubriand - Prime Fillet of Irish Beef

served with a section of vegetable and a trio of sauces
(Minimum of two guests, supplement of €8.00 per person)

Dingle Bay Lobster

from our salt-water tank. Served house style or as you like it
(Supplement of €16.00 per person)

Surf 'n'Turf – Dingle Bay Lobster and Prime Fillet of Irish Beef

with cheesy gratin potatoes wilted spinach and a duo of sauces
(Supplement of €16.00 per person)

ALL OF THE ABOVE ARE SERVED WITH A SELECTION OF FRESH VEGETABLES.
PLEASE LET US KNOW IF YOU WOULD PREFER FRENCH FRIES OR A GARDEN SALAD.

VEGETARIAN AND VEGAN DISHES

Vegetable and Grains Lasagne

with a fresh tomato and basil dressing and a crispy sweet potato

Mixed Bean Chilli Hot-pot

topped with garlic potatoes and served with a fluffy long grain rice

Slow Cooked Seasonal Vegetables

with a spicy korma sauce and a hint of coconut and with pilaf rice

Selection of Stir-fried Crispy Vegetables

tossed in sesame oil and black beans and with toasted pine nuts and egg noodles

DESSERTS

Selection of Ice Creams

served on a tuille disc with a choice of sauces

Home Made Raspberry and Almond Bakewell Tart

with a lemon curd cream and toasted almonds

Chocolate Fudge Cake

with a hint of orange with a vanilla ice cream and a zesty orange compote

Sticky Toffee Apple Cake

with a rum and raisin ice cream and butterscotch sauce

Vanilla Brûlée

with a forest berry compote and a home-made hazelnut cookie

A Selection of Irish Farmhouse Cheeses

TEAS, COFFEES AND LIQUEURS

We have a wide selection to choose from – please ask for details

(A supplement applies for some speciality coffees)

The Killeen House Hotel & Rozzers Restaurant are proud to be partnered with the following food suppliers.

Spillanes Seafoods

T.J. Cronin & Sons, Butchers

O'Callaghan Fruit & Vegetable suppliers

Our promise to you is that together we will strive to provide you with the best available local Irish produce.