

Kilteevna Room

Dinner Menu. 4th July 2009.

Golden Fried Mushrooms with Garlic and Herb Mayonnaise.

Melange of Seafood, Spiced Marie Rose Sauce.

Toasted Pine Nut and Pear Salad.

Warm Goats Cheese Salad, Pesto Dressing.

Creamy Chicken and Mushroom Vol au Vent.

Homemade Vegetable Soup.

Refreshing Champagne Sorbet.

Roast Sirloin of Prime Irish Beef, Yorkshire Pudding, Red Wine Jus.

Dressed Chicken Supreme, Scallion Mash with a White Wine Mushroom Sauce.

Sea Fresh Cod Fillet, Herb and Parmesan Crust with Spinach, Provencale Sauce.

Honey Roast Half Duckling, sauté Pepper and Onion with Carmelized Orange Sauce.

Leg of Spring Lamb on a bed of Lyonnaise Potato, Redcurrant and Rosemary Jus.

Cajun Spiced Salmon Fillet with a Fresh Tomato, Coriander and Mango Salsa.

Stuffed Portobello Mushrooms with Goats Cheese on a bed of Fettucine Provencale.

The above dishes are served with Selection of Fresh Vegetables and Potatoes.

Grilled 8.oz Sirloin Steak. (€5.00 Supplement.)

Cooked to your liking, garnished with onion and mushroom, served with a Peppercorn Sauce.

Medallion of Beef Fillet. (€5.00 Supplement)

Cooked to your liking with a Rich Bordelaise Sauce.

Warm Apple Pie, Fresh Cream, Vanilla Sauce.

Baileys and Chocolate Chip Cheesecake.

Profiteroles, Hot Chocolate Sauce.

Ard Ri Fresh Fruit Salad Bowl.

Raspberry Pavlova Roulade, Mixed Berry Compote

Freshly Brewed Tea or Coffee.

4 Course Menu plus Tea or Coffee @ € 35.00.

3 Course Menu plus Tea or Coffee @ € 30.00.

2 Course Menu plus Tea or Coffee @ € 25.00.

Prices are inclusive of V.A.T.

All meat products served are of Irish origin and have full traceability.