

CAHERNANE

HOUSE HOTEL

Table d'hôte Dinner Menu

Selection of Homemade Warm Bread & Dips (1,3,6,7,8,10)

Amuse Bouche

To Start

Ardsallagh Goat's Cheese Parfait

Beetroot, Basil, & Balsamic

Allergens (1,6,8,12)

Pan Seared Castletownbere Scallops

Cauliflower, Black Pudding, Samphire

Allergens (1,2,4,6,8,9,14)

Chef's Freshly Made Soup of the Evening

Allergens (6,9,10)

Confit Kerry Lamb

Rosemary Panko, Tarragon Mousse, Tomato Compote & Jus

Allergens (1,3,6,9,10,12)

Smoked Salmon

Cucumber, Horseradish, Brioche & Avruga Caviar

Allergens (1,2,3,4,6,10,14)

Pan Seared Quail, Foie Gras Pate

Sherry Carmel & Crisp Potato **Supplement €4.00** (1,3,6,10,12,)

Middle Course

Mango Sorbet

Dingle Gin Granite (12)

Pan Seared Mackerel

Heritage Potato, Fine Beans & Black Olive (2,9)

Garden Salad of Pickled Pear

Truffle Ficelle & Smoked Bacon Crumb (1,3,6,10,12)

Main Course

Taste of Irish Beef, 18hr Braised Blade & Pan Seared Sirloin

Celeriac, Pearl Onions, Potato Fondant, Leek & Savoury Jus (6,9,10,12)

Pan Seared Cod

Artichoke, Hazelnut Textures, Raisins & Brandade (1,2,4,5,6,8,9,12,14)

Confit Killorglin Pork Belly, Prawn Cannelloni,

Apple Gel, 16 hour Braised Pork & Cider Foam (1,2,3,4,6,9,12,14)

Pan Seared Turbot

Chestnut Mushroom, Girolles, Truffle, Savoy Cabbage (2,4,6,9,12,14)

Vegetable Wellington

Baby Vegetables, Tomato Compote & Herb Oil (1,3,5,6,8,9,12)

Pan Seared Skeaghanore Duck Breast (Supplement €5.00)

Smoked Beets, Shallot, Red Cabbage Puree & Blackcurrant Jus (5,6,9,10,12)

Irish Hereford Beef Fillet, (Supplement €6.00)

Foie Gras, Spinach, Asparagus & Savoury Jus (6,8,9,10,12)

Roast Rabbit Saddle, (Supplement €5.00)

Wild Mushrooms, Vanilla Risotto, Carrots & Muscat Grape Dressing (1,6,8,9,12,)

All Main Courses Served with Potato Dish of the Evening

Dessert

Organic Carrot & Ginger

Carrot, Crystallised Ginger Ice Cream, Nuts, Candied Orange (1,3,6,8)

Chocolate & Caramel

Cremeux, Bon Bon, Tanzania Quenelle & Olive Oil (1,3,6,7,)

Blackberry Choux

Choux Pastry, Black Berry Curd,
Marshmallow Gel & Wild Berry Crème Fraiche (1,3,6,8,9,10,12)

Passion Fruit Crème Brûlée

Raspberry Sorbet & Pistachio Tuile (1,3,6,8)

Selection of Irish Farm House Cheeses (Supplement €3.00)

Mustard Fruits, Seasonal Chutney, Crackers (1,3,5,6,8,9,12)

Allergens

*Cereals -1, Crustaceans - 2, Eggs - 3, Fish - 4, Soybeans - 5, Dairy - 6, Peanuts - 7,
Nuts - 8, Celery - 9, Mustard - 10, Sesame - 11, Sulphites -12 Lupin - 13, Molluscs - 14*

Menu €50 per person