



Aghadoe Heights  
HOTEL AND SPA

## **Sample à la carte Menu**

### **Starters**

#### **Split Pea Veloute**

Truffle, Mc Carrens Ham, Quail Egg

(7, 12, 13, 14)

**€9.50**

#### **Kilmore Quay King Scallops**

Liscannor Crab Risotto, Eves Organic Sorrel, Bisque Foam

(1, 3, 7, 9 12, 13, 14)

**€13.00**

#### **Cordal Kerry Goats Cheese**

Mousse, Ballymakenny Potato, Irish Beets, Rose, Walnut

(5, 6, 7, 9)

**€12.00**

#### **Seared Mackerel**

Trout Roe, Celery, Samphire, Almond

(3, 9, 10, 11, 12, 13, 14)

**€12.00**

#### **Hereford Beef Tartare**

Confit Egg Yolk, Balsamic, Aged Parmesan, Radish, Watercress

(7, 8, 9, 11, 12, 13, 14)

**€13.00**



TWO AA ROSETTES FOR  
CULINARY EXCELLENCE

## **Main Course**

### **Manor Farm Corn-fed Chicken**

Young Carrot, Pomme Anna, Hazelnut, Pan Roasting Jus  
(5, 6, 7, 9, 11, 13, 14)  
**€25.00**

### **Spillane's Stone Bass**

Salsify, Ballymakenny Potato, Dill, Mild Curry Froth  
(1, 2, 3, 6, 7, 12, 14)  
**€28.00**

### **Atlantic Cod**

Dillisk, Charred Onion, Red Emmalie, Ballymakenny Frivole, Artichoke  
(7, 11, 12, 13, 14)  
**€32.00**

### **Tim Jones Irish Pork**

Barley Risotto, Lovage, Baked Parsley Root, Cider Jus  
(5, 6, 7, 9, 12, 13, 14)  
**€32.00**

### **28 Day Aged Hereford Beef Fillet**

Malt Onion, Beef Fat Roasted Potato, Young Leek, Marrow  
(6, 7, 9, 12, 13, 14)  
**€36.00**

**Enhance your Dining experience by choosing any  
Starter, Main Course and Dessert from this menu for only  
€55.00 per person**



## Desserts

### **Hot Chocolate Fondant**

Black Sesame Soil, Mango Sorbet

(6, 7, 10, 11)

**€ 12.50**

### **Passionfruit Parfait**

Coconut Gel, Praline cake

(5, 6, 7, 11)

**€ 12.50**

### **Vanilla Panacotta**

Elderberry Marshmallows, Wild Quince Meringue

(7, 11)

**€ 12.50**

### **Granny Smith Mille-Feuille**

Poached Apples, White Chocolate Crèmeux, Bulmers Cider Sorbet

(6, 7, 11)

**€12.50**

### **Artisan Cheese Selection**

Red Grape Chutney, Oat Crackers

(6, 7, 9, 11)

**€ 14.00**

### **Our recommendation for after dinner drinks**

	Glass 100ml	Btl 500ml
Seifried Sweet Agnes Riesling New Zealand	€12.50	€47.00
Torreon Sweet Raquel (Gewv/SB) Chile	€10.50	€45.00

*If you have any allergies please let our Restaurant Manager know when you place your order so we can advise our kitchen team.*

#### *Allergens*

No. 1 & 2 Shellfish (e.g. prawns or mussels)  
No. 4 Peanuts  
No. 6 Cereal containing gluten  
No. 8 Soya  
No. 10 Sesame seeds  
No. 12 Celery and celeriac  
No. 14 Lupin

No. 3 Fish  
No. 5 Nuts (specify nuts)  
No. 7 Milk/milk products  
No. 9 Sulphur Dioxide  
No. 11 Eggs  
No. 13 Mustard

