

Sample Dinner Menu

Changes Daily

*Ballinakill Bay Langoustine
Grilled with Olive Oil & D'Espellette Pepper*

*Tian of Crabmeat & Avocado Guacamole
Served with a Vierge Sauce*

*Goats Cheese, Parma Ham & Roast Pine Nuts Roulade
Served with Sundried Tomato Pesto & Balsamic Reduction*

*Smoked Duck Julienne
Accompanied by a Rosleague Garden Rocket Salad & Raspberry Coulis*

*Smoked Chicken & Lardons Caesar Salad
Served with Parmesan Cheese & Garlic Croutons*

*½ Dozen of Dooncastle Oysters
with Lemon & Shallot Vinegar*

*Rosleague Tamworth Ham
With Orchard Apple Compot & Melba Toast*

★★★★★★

*Tomato Soup with a Dash of Pesto
Or
Lemon Sorbet with a Dash of Champagne*

★★★★★★

*Roast Rack of Connemara Lamb with Herb Crust
Served with Ratatouille & Thyme Jus*

*Fillet of Irish Beef
With Caramelised Onions & Mixed Peppercorn Sauce*

*Fillet of Pork Stuffed with Wild Mushrooms & Wrapped in Serrano Ham
Served with a Morel sauce & Sweet Potato Mash*

*Baked Medallions of Monkfish
Served with a Creamy Leek & Langoustine Bisque*

*Pan-fried Turbot
Accompanied by Celeriac & Honey Puree & Grain Mustard Sauce*

*Baked Aubergine Stuffed with Mixed olives, Cherry Vine Tomatoes & Goats Cheese
Accompanied by Rosleague Garden Rocket Salad & Balsamic Reduction*

*Ballinakill Bay Lobster Thermidor
Served with Creamy Bisque & Garden Salad*

Assortment of Seasonal Vegetables

*Warm Rosleague Orchard Apple Pie with Poire William Ice Cream
Dark Chocolate Moelleux with Crusty Meringue with Coffee Liquor Ice-cream
Rosleague Chocolate Mousse*

*Poitin Ice-cream with Irish Mist Caramel Sauce
Selection of Ice-Creams in a Brandy Snap Basket*

(Jimmy's Carrageen Ice-Cream – Handmade in South Connemara, no eggs or gelatine)

Assortment of Irish Farmhouse Cheese served with Rosleague Orchard Apple Chutney

Tea or Coffee with Petit Fours

(Selection of teas & herbal teas: Black Tea, Earl Grey, Green Tea, Peppermint, Rooibos, Camomile, Berries)