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**Dinner Menu**

**Starters**

**Casey’s Fresh Homemade soup of the Day**

**Warm Sneem Black Pudding**

Parma Ham/Crisp/Sourboise/Balsamic Jus

**Warm Kenmare Smoked Salmon**

Pickled Baby radish, Billy’s dressed organic leaves. Blood orange & Caper salsa/brown Bread wafer

**St Tola’s Goats Cheese Tart**

Baked Savoury/Tart/Grilled Aubergine/Sundried Pesto/Organic leaves/balsamic & Apple Glaze

**Kenmare Bay Seafood chowder**

Selection of Kenmare bay seafood/light cream base

**Mains**

**Irish Rump Fillet Steak**

Colcannon Champ/confit Mushroom & Spinach/red Wine Jus

**Roast Supreme of Irish Chicken/Ballantine**

Fondant Potato/Thyme Jus

**Baked fillet of Fresh Salmon**

Fennell Puree/Tomato Salsa/Basil Oil

**Dermot’s rare breed Pork Belly Duo**

Confit Cabbage & hazel Nuts/Cider glaze Pork Jus

**Native Mushroom Pappardelle Pasta**

Leek & Semi dried Tomato /white Wine Cream/fresh Parmesan

**Desserts**

**Homemade fresh Meringue**

Berry compote /Kenmare Ice cream

**Warm Chocolate Brownie**

Raspberry sorbet/Rum chocolate sauce

**Homemade Brown Bread & Bailey’s Ice cream**

Brandy Snap Basket

**Linda’s Homemade Banoffee Pie**

Rich biscuit base/fresh banana/cream/ butter Scotch sauce

**Freshly brewed Bewley’s Tea/Coffee**

**€35**