



Sample Dinner Menu - Deerfields Restaurant

Starter

Soup of the Day

Chicken and Button **M**ushroom Feuillete
in a light tarragon and white wine légère

West Coast Smoked Salmon & Poached Salmon Salad
with potato and scallion , dill and blackpepper dressing

St. Tola Goat's Cheese Tartine
with tomato relish , balsamic and pesto

Sticky BBQ Pork Ribs and Honey Glazed Pork Belly
with red cabbage slaw, sweet and sour relish, garden leaf salad

"Assiette" of Melon
with minted fruit salsa, Bramley apple sorbet

The Inn at Dromolands Caesar Salad
with croutons, bacon lardons and parmesan cheese

Potted Chicken Liver Parfait
with orange and green peppercorn dressing and country loaf

Main Course

Herb Crusted Pave of Irish Salmon
with buttered leek, garden peas and spinach, white wine herb sauce

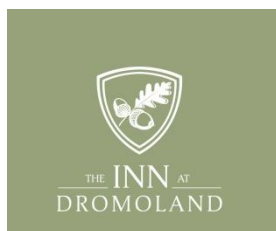
Roast Loin of Free Range Irish Pork
with black pudding and apricot stuffing, port sauce

Grilled Escalope of Irish Chicken Breast
with potato, artichoke and onion Lyonnaise , thyme scented jus

Slow Roasted Leg of Burren Lamb
with roasted red onion and baby potato, rosemary and redcurrant jus

Pan Fried Fillet of Wild Hake
with savoy cabbage, celeriac and carrot ribbons, "fines" herb nantasia

Indian Spiced Vegetable and Potato Curry
with coriander, steamed rice and poppadoms



Dessert

Raspberry and Yogurt Cream Slice
with lemon ice cream and berry coulis

Selection of Ice Cream and Sorbet

Rich Chocolate Mousse
with mixed berry compote and crème Chantilly

Baked Lemon Tart
with strawberry ice cream and mango sauce

Warm Bramley Apple Crumble
with vanilla bean ice-cream and custard

Double Chocolate Fudge Cake
with mint flake ice cream and chocolate sauce

Freshly Brewed Coffee or Tea Selection