

# DINNER MENU 2017

*(Please choose 3 options from each course)*

## STARTERS

*Feuillette of Chicken, Chorizo and Button Mushroom*  
*with tarragon cream veloute*

*Warm Local Goats Cheese on Foccacia*  
*with sundried tomato and olive, balsamic and pesto*

*Chicken Liver Parfait*  
*with red onion marmalade, Cumberland sauce and toasted brioche*

*The Inn at Dromoland's Caesar Salad*  
*with Bacon Lardons, Croutons and Parmesan*

*Sticky Sweet & Sour "Ribs & Wings"*  
*with red cabbage slaw and spicy hoi sin dip*

*Chilled "Assiette" of Melon and Minted Fruit Salsa*  
*with tropical fruit sorbet*

*Grilled Smoked Salmon*  
*with potato and scallion salad, horseradish and dill dressing*

*Soup of the Day*

## MAIN COURSE

*Roast Striploin of 21 Day Aged Irish Beef*  
*with red cabbage, Yorkshire pudding and red wine sauce*

*Herb Crusted Fillet of Wild Hake*  
*vegetable cous cous, grilled courgette and basil cream sauce*

*Roast Turkey and Glazed Limerick Ham*  
*with stuffing, duck fat roast potatoes, turkey jus*

*Ravioli of Ricotta*  
*with mushroom and spinach, Vermouth and chive legerre*

*Wild West Coast White Flaky Haddock*  
*in howling gale beer batter with chips, salt & vinegar, tartare sauce and lemon*

*Pot Roasted Breast of Irish Chicken*  
*with sausage and herb stuffing, mushroom, spinach and pea risotto, tarragon bercy sauce*

## DESSERT

*The Inn at Dromoland's Chocolate Dessert Plate*  
*(fudgecake, tart, mousse and mint chocolate ice cream)*

*Baked Lemon Tart with rich Chocolate Ice Cream and Raspberry Sauce*

*Warm Bramley Apple Tart with Vanilla Bean Ice Cream & Custard*

*Selection of Ice Cream and Sorbet*

*Tiramisu with Cappuccino Ice Cream and Berry Coulis*

*2 Course Menu + Tea/Coffee, 3 Course Menu + Tea/Coffee*



THE INN AT  
DROMOLAND