

## *A La Carte Menu*

### *Starters*

*Home Cured Irish Salmon, Crab Crème Fraiche  
Cucumber, Ginger and Chilli Salad*

*Roast Sea Trout Fillet and Tiger Prawns, Carrot Linguini  
Pink Grapefruit and Saffron Sauce*

*Oysters “Four Ways”  
(Chilled, Tempura, Poached and Glazed)*

*Medallions of Rabbit and Black Pudding with Seared Scallop  
Parsley Mash, Shallot Cream*

*Pan-Fried Foie Gras, Walnut “French Toast”  
Maple Glazed Pears, Raisin and Balsamic Jus*

*Deep Fried Bluebell Falls Goats Cheese  
Vegetable Picalilli Salad (v) (n)*

*Confit Duck and Foie Gras Roulade  
Artichoke and Green Beans, Truffle Dressing*

*Daube of Irish Beef Ravioli, Baby Spinach  
Bourguignonne Sauce, Horseradish Cream*



### *Middle Courses*

*Cream of Leek and Potato Soup  
Smoked Haddock “Rarebit”*

*Tomato and Chorizo Broth, Deep Fried Mozzarella*

*Frozen Cucumber and Chilli “Mojito” (v)*

*Mixed Leaf Salad, Salsa Verde (v)*

*Dishes with (v) are vegetarian options  
Dishes with (n) contain nuts*

*Adare Manor Hotel and Golf Resort is a proud member of Feile Bia  
All Beef Served is of Irish Origin*

## Main Courses

*Poached Fillet of Halibut and Prawns  
Herb and Vegetables Nage*

*Roast Fillet of Wild Atlantic Seabass  
Braised Fennel, Confit Garlic Gnocchi, Sauce Dugléré*

*Pan-Fried John Dory, Thyme Parmentier  
Pea and Ham Fritter, Caper Aioli*

*Assiette of Mediterranean Flavours  
(Cannelloni, Gnocchi, Moussaka and Lasagne) (v) (n)*

*Grilled Medallions of Irish Sirloin, Boxy Potato  
Sauté Salsify, Onion Jam, Cep Sauce*

*Roast Breast of Poussin, Herb and Pancetta Wrapped Leg  
Artichoke and Truffle Risotto, Baby Leeks, Girolles, Maderia Jus*

*Pan-Seared Duck Breast, Celeriac Fondant  
Roast Fig, Purple Sprouting Broccoli, Cracked Pepper Jus*

*Trio of Irish Pork Fillet, Braised Belly and Tortellini  
Sweet Potatoes and Roast Apples, Cider Froth*



*To appreciate and experience the full creativity of our culinary team  
we are offering a 8 course tasting menu*

*72 Euros*

*Accompanying wine pairing*

*38 Euros*

*To avail of these options the participation of the entire table is required.*

Head Chef  
*Mark Donohue*

Food & Beverage Manager  
*Guillaume Colombet*