



## *Hotel Dunloe Castle*

### *Starters*

<i>Tartar of Home cured Organic Gravlox with Wasabi Foam and Salmon Caviar</i>	<i>€12.00</i>
<i>Dingle Bay Crab Claws tossed in Garlic Butter with a Summer Salad</i>	<i>€12.00</i>
<i>Crostini with a Green Asparagus Salad and Spanish Serrano Ham</i>	<i>€12.00</i>
<i>Duo of Duck and Goose Foie Gras With red Onion Marmalade and Italian Truffle Shavings</i>	<i>€12.50</i>
<i>Mediterranean Vegetable Quiche with Rocket and Parmesan Shavings</i>	
<i>With Goats Cheese Parisienne</i>	<i>€12.00</i>
<i>Cream Soup of the Evening</i>	<i>€5.50</i>
<i>Consommé "Celestine"</i>	<i>€5.50</i>
<i>Kerry Coast Homemade Lobster Cream Soup</i>	<i>€8.00</i>
<i>Sorbet of the Evening</i>	<i>€5.00</i>

### *Meat Dishes*

<i>Coeur de Bœuf (Min 2 Persons) served with Shallots in Port wine Jus</i>	
<i>(Please allow 40 minutes cooking time for Well Done)</i>	<i>€36.00pp</i>
<i>Rack of Strickeen Lamb (For Two Persons) accompanied by a Rosemary</i>	
<i>And Thyme Jus (Please allow 40 minutes cooking time for Well Done)</i>	<i>€36.00pp</i>
<i>Fillet Steak of Prime Irish Beef topped with Café de Paris Butter</i>	<i>€34.00</i>
<i>Herb crusted Loin of Slaney Valley Lamb with a Confit Garlic Jus</i>	
<i>(Recommended: Cooked Medium)</i>	<i>€30.00</i>
<i>Medallions of Pork Fillet with Glazed Apple and Calvados Sauce</i>	<i>€24.50</i>
<i>Ovenroast Breast of Cornfed Chicken with a Tuscan Summer Truffle Jus</i>	<i>€25.00</i>

*All Beef and Lamb Products are of Irish Origin*

## ***Fish Dishes***

<i>Panfried Filet of Atlantic Halibut With a Bourbon Vanilla Butter Sauce</i>	€27.00
<i>Poached Filet of Organic Salmon With a Cassoulet of Prawns and Cucumbers in a Herb Flavoured Cream Sauce</i>	€29.00
<i>Medallions of Monkfish With a Confit of Cherry Tomatoes and Spanish Chorizo</i>	€33.00
<i>Seared Scallops with a Garlic Butter Cream Sauce and Rice Timbale</i>	€34.00
<i>Seabass Filets with Julienne of Vegetables and Jaggery Glaze (Asian Dressing)</i>	€28.00

*All the above are accompanied by a selection of Garden Vegetables  
and Potatoes of the Day*

## ***Vegetarian Options***

<i>Arborio Risotto Flavoured with Italian Truffle Oil, Mushrooms and Green Asparagus Served with a Rocket Salad</i>	€19.00
<i>Fresh Potato Gnocchi Tossed in a Daru Cheese Sauce with Fresh Sage and Parmesan Shavings accompanied by a Mixed Mediterranean Salad (Daru is Made with Vegetarian Rennet that originates from Co. Tipperary)</i>	€19.00

## ***Desserts***

<i>Hazelnut Giandujá Feuilletine and Blood Orange Sorbet (Crunchy Hazelnut Biscuits with Praline Chantilly)</i>	€10.00
<i>Chilled Lemon Soufflé with a Kumquat and Ginger Ragout</i>	€10.00
<i>Warm Chocolate Sablé Tart With Pistachio Ice Cream</i>	€10.00
<i>Iced Pineapple Terrine Filled with a Guava and Strawberry Parfait, Macerated Raspberries and Mint</i>	€10.00
<i>Selection of Irish Farmhouse Cheese With Apple Chutney and Wafer Biscuits</i>	€12.00
<i>Assiette of Desserts (For 2 Persons)</i>	€10.00pp

## ***Tea & Coffee***

<i>Regular Tea or Coffee</i>	€ 3.75
<i>Cappuccino or Latte</i>	€ 4.00
<i>Espresso or Hot Chocolate</i>	€ 3.75

*Prices include Service Charge and VAT*

*For your next dining experience, our sister hotels located in close proximity,  
The Europe Resort & Ard Na Sidhe at Caragh Lake,  
Look forward to the pleasure of having you dine at their renowned restaurants.*