






Brennan Room Restaurant

Appetisers


Terrine of Irish Chicken and Foie Gras ~ A delicious Terrine served with a Truffle Dressing & Toasted Brioche  **€8.95**

Trio of Melon & Pineapple ~ A combination of Cantelope, Galia & Pineapple. Served with a Strawberry Vodka Jelly.   **€7.50**


Steamed Mussels from Cromane, South Kerry ~ Steamed Irish Mussels with a Garlic, Onion & Flat Parsley and a White Wine infusion.  **€7.50**

Thinly Sliced Gravalax of Salmon ~ Served on the Brown Bread with Crème Fraiche and Dill.  **€8.95**


Baked Stuffed Portobello Mushroom ~ Accompanied with Brie Cheese, Beef Tomatoe and Braised Kale. **€7.50**

Confit of Duck ~ A delicious Confit of Duck, served with Grilled Fruit Kebabs.  **€11.00**

Deep Fried Squid ~ Served with an Aioli and Lemon Dressing. **€7.95**

Homemade Venison Sausage ~ Our tasty homemade Sausage, served with a Bean & Sage Sauce and Parsnip Chips.  **€8.50**

~~~~~Middle Course~~~~~

Homemade Gluten Free Soup.  **€4.00**

Sorbet of the Evening.  **€4.25**

Beef Tomato and Mozzarella Cheese Salad with Balsamic Dressing  **€4.50**

All Appetisers & Soups are served with a Selection of our Homemade Breads.

This symbol  indicates that the dish contains nuts or traces of nuts.

Brennan Room Restaurant

Main Fare

- Tournedos of Salmon** ~ Lovely Tournedos of Salmon served with a Spiced Lentils, Fig & Apple Chutney and Pancetta Crisp.   €22.00
- Chinese Style Seared Scallops** ~ Seared Scallops served with Tempura Vegetables & Lemon Grass Oil. €25.00
- Seared Barbary Duck** ~ Pan Roasted Barbary Duck served with a Vanilla Mash, Roast Parsnip and Poached Pear. Accompanied with a Jus.  €24.50
- Roulade of Irish Chicken** ~ Stuffed with Asparagus and Roasted Peppers. Rolled in Streaky Bacon. Served with Beetroot Puree and Grain Mustard.   €21.00
- Seared 12oz Irish Angus Sirloin** ~ Served with a Pomme Neuf Potato & Caramelized Banana Shallots, surrounded with a Crusted Peppercorn Sauce.  €25.00
- Fillet of Irish Angus Beef** ~ Fillet of Irish Beef served with a Fondant Potato, Wild Mushroom and Spinach Jus.  26.00
- Roast Rump of Lamb** ~ Accompanied with a Flagelot Puree and a Balsamic Jus.  €25.50
- Pan Fried Salt Cod** ~ Served with a Clam Chowder.   €21.95
- Spinach & Ricotta Cheese Ravioli** ~ Fresh Ravioli with a delicious combination of Spinach & Ricotta, topped with shavings of Parmesan, toasted Garlic Bread with a Red Pepper & Basil Sauce. €17.95
- Baked Mediterranean Vegetable Tartlet** ~ With Artichokes, Peppers, Crusted Garlic and Thyme & Onion Fondue.  €17.50

All Main Fares are served with a selection of fresh garden vegetables & potatoes.

If you would like to avail of our gluten free options please inform your server.

This symbol  indicates that the dish is gluten free.

Brennan Room Restaurant

Table d'hôte Dinner Menu

Appetisers

Chicken & Mushroom Boucheé ~ Tender pieces of Chicken & Mushrooms served in a pastry case with a creamy white sauce.

Steamed Mussels from Cromane, South Kerry ~ Steamed Irish Mussels with a Garlic, Onion & Flat Parsley and a White Wine infusion. 🍷

Trio of Melon ~ A combination of Cantelope, Galia & Pineapple served with a Strawberry Vodka Jelly. 🍷 🍷

Thinly Sliced Gravalax of Salmon ~ Served with Homemade Brown Bread with Crème Fraiche & Dill.

Deep Fried Button Mushrooms ~ Breaded Button Mushrooms served with a Garlic Mayonnaise.

~~~Middle Course~~~

Sorbet of the Evening. 🍷

Beef Tomato and Mozzarella Cheese Salad with a Balsamic Dressing 🍷

Homemade Gluten Free Soup. 🍷

~~~~Main Fare~~~~

Seared 12oz Irish Angus Sirloin ~ Served with a Pomme Neuf Potato & Caramelized Banana Shallots, surrounded with a Crusted Peppercorn Sauce. 🍷

Pan Fried Salt Cod ~ Served with a Clam Chowder. 🍷

Roulade of Irish Chicken ~ Stuffed with Asparagus and Roasted Peppers. Served with Beetroot Puree and Grain Mustard. 🍷

Spinach & Ricotta Cheese Ravioli ~ Fresh Ravioli with a delicious combination of Spinach & Ricotta. Topped with a shavings of Parmesan & toasted Garlic Bread. Served with a Pepper & Basil Sauce.

Chefs Special Dish of the Evening ~ Please ask your server for this evening's chef special.

All Main Fares are served with a selection of fresh garden vegetables & potatoes.

Followed by a Selection of Desserts

And Freshly Brewed Tea or Coffee

€40.00 per person