

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.

Melon Sensation ~ Melons Pearls, Papaya, Mango with a splash o Grenadine and a hint of Tequila and Orange Juice. 🍷🍷

Smoked Salmon from Portmagee, West Kerry ~ Smoked Salmon & Gravalax ~ a delicious marinate of Salmon, served with a Sour Cream, Dill Dressing and Homemade Brown Bread. 🍷

Baked Button Mushrooms ~ stuffed with Roasted Peppers wrapped in Parma Ham and served with Garlic Mayonnaise.

Jar of Country Pate ~ Homemade country Pate served in a traditional jar. With Toasted Brioche & caramelised Red onion Chutney.

~~~Middle Course~~~

Sorbet of the Evening. 🍷

Summer Italian Salad ~ Beef Tomatoes, Mozzarella Rocket with a Balsamic Dressing 🍷

Homemade Gluten Free Soup. 🍷

~~~~Main Fare~~~~

Grilled 12oz Irish Angus Sirloin ~ with Pomme neuf potato and slow roasted cherry tomatoes and caramelised button onions. Wild Mushroom & Peppercorn Sauce or Garlic Butter. 🍷

Grilled Fillet of Brill ~ Served golden on a bed of Creamed Savoy Cabbage and Bacon. 🍷🍷

Fillet of Irish Chicken ~ Stuffed with local Athea Black Pudding wrapped in Smoked Streaky Bacon, accompanied with a Apple and Sage mash, served with a Cider and Dijon Sauce 🍷

Spinach & Ricotta Cheese Ravioli ~ Fresh Ravioli with a delicious combination of Spinach & Ricotta topped with shavings of Parmesan, toasted garlic bread 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