

Sample Evening Meal

€30 for two courses, €37 for three courses

Starters

Deepfried Duck and Vegetable Springroll served with a Chilli and Soya Dressing

Terrine of Chicken Liver Parfait wrapped in Smoked Bacon, Celeriac Remoulade, Red Onion Compote, Orange Dressing

Deep-fried Brie and Black Olives served on a Bed of Pineapple and Cucumber Salsa with a Beetroot and Balsamic Dressing

Soup of The Day

Parcel of Kenmare Smoked Salmon stuffed with Crabmeat served on a Cucumber and Dill Salad

Panseared Castletownbere Scallops served with Clonakilty Black Pudding and Deepfried Leeks (supplement €5)

Homemade Seafood Chowder of The Wild Geese Restaurant

Baked Bluebell Falls Goats Cheese in a Curry Crust with Apple Puree

Main Courses

Trio of Barbarie Duck ... Roast Breast, Springroll of Confit of Duck Leg, Warm Croquette of Smoked Duck

Roast Atlantic Cod topped with Crabmeat with a Potato Rosti, Mussel and Smoked Haddock Sauce

Roast Breast of Cornfed Chicken stuffed with Goats Cheese wrapped in Parma Ham on Buttered Champ Potato with a Mustard Seed Sauce

Panseared Sirloin or Fillet of Irish Beef served with a Rosemary and Garlic Potato Gratin, Mushroom and Bacon Tartlet, Garlic Butter, Red Wine Jus or Peppercorn Sauce(supplement for Fillet 7 euros)

Panseared Scallops with Slow-cooked Pork Belly, Celeriac Puree with a Chorizo, Lemon and Scallion Sauce(supplement €7)

Panseared Lemon and Tarragon rubbed Atlantic Salmon served with New Potatoes, Broccoli Shoots and a Prawn Sauce

Roast Rack of Irish Lamb served with Rosemary and Thyme Potato Gratin with Creamed Leeks, Rosemary Jus (supplement €7)

All main courses are served with Fresh Vegetables and Potatoes

Service charge is not included, local taxes are included

Desserts

Trio of Dark Chocolate Desserts

Classic Vanilla Crème Brulee served with a Lemon Curd Ice-cream

Dark Chocolate Brownie served with its own Ice-cream

Raspberry Parfait layered with Fresh Raspberries and Brandy Snap Biscuits

Assorted Home-made Ice Creams

Lemon Tart topped with Italian Meringue served with a Raspberry Sorbet

Dessert Plate of The Wild Geese Restaurant
(for two persons supplement €4)

Freshly Ground Coffee / Espresso / Selection of Teas €2.50

When choosing your dessert, we recommend you try a glass of dessert wine:

Torreon Late Harvet Wine €6.90

Sweet Agnes Wine €7.90

Valdespino Pedro Ximenez El Candado Sherry €6.90