

Nephin Restaurant Table d'Hôte Dinner Menu €45.00

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Starters

Garden Spinach & Kale Soup, Smoked Irish Cheese (MK, CY)	€8.50
Golden Fried Baby Mozzarella & Chorizo, Rocket Salad, Plum Tomato, Aged Balsamic Reduction, (MK, SP, MD, G, E, CY)	€10.00
Gerry Hassett's Dressed Barbeque Salmon, Curry & Lemon Home Cured Salmon, Lemon Jelly, Cucumber, Squid Ink Crème Fraiche (SP, MD, E, M, F)	€11.00
Confit Chicken Leg Terrine, Beetroot Dressing, Pickled Vegetables, Tomato Jam, Poached Pear, (SP, CY, N, MK, MD)	€10.00
Pan Fried Fillet of Atlantic Sea Bass, Achill Brown Crab Bon Bon, Broccoli, Shaved Root Vegetables, Beurre Blanc (MK, C, SP, F, E, G) (Additional Supplement for Guests on Inclusive Menu €3.00)	€10.00

Main Course

Pan Fried Whole Lemon Sole on the Bone, Red Pepper, Crab & Potato Salad, Pickled Cucumber, Tomato & Lemon Dressing (F, MK, SP, MD, C)	€26.00
Baked Supreme of Clare Island Salmon, Beetroot Textures, Pickled Apple, Horseradish Aioli, Grilled Gambas, Chive Sponge, Beurre Blanc (F, E, G, C, MD)	€26.00
"Tasting of Salt Marsh Lamb" Roasted Rump (Medium), Seared Kidney, Flame Grilled Cutlet, Braised Shank, Petit Pois Purée, Tomato Jam (CY, SP, MK, MD)	€28.00
Roast Breast of Organic Glin Valley Chicken, Pine Nuts, Carrot, Black Pudding Mousse, Slow Roasted Tomato, Charred Daikon, Mango Chutney Purée, Port & Veal Jus (MK, MD, SP, CY, E, G, N)	€28.00
Pan Seared Medallions of Grass Fed Angus Beef, Turnip Mousseline, Fondant Potato, Sticky Red Cabbage, Mushroom Duxelle, Pearl Onion Jus (MK, SP, MD, CY) (Additional Supplement for Guests on Inclusive Menu €7.00)	€30.00

"All of Our Beef, Lamb & Chicken Is 100% Irish"

Desserts

Vanilla Crème Brûlée, Mini Macaroon, Fresh Fruit, Raspberry Sorbet (MK, E, G)	€9.00
Chocolate Délice Slice, Pistachio Mousse, Cocoa & Pecan Tuille, Praline Ice Cream (MK, E, G, SP, N)	€9.00
Sticky Fudge & Pecan Parfait, Caramel Sauce, Brandy Snap, Rum & Raisin Ice Cream (MK, E, G, N)	€9.00
Duo of Pear: Saffron Poached Pear, Pear Financier Cake, Crème Anglaise, Hazelnut Cream, Baileys Ice Cream (MK, E, N, G)	€9.00
Selection of Carrowholly Irish & European Farmhouse Cheeses, Crackers, Homemade Curried Apple & Raisin Chutney (E, G, MK, MD, SP) (Additional Supplement for Guests on Inclusive Menu €5.00)	€12.00

Freshly Brewed Tea or Coffee & Homemade Petit Fours

After Dinner Drinks

Selection of Teas & Coffees

Espresso	2.50	Camomile	2.00	Irish Coffee	6.30
Latte	2.80	Peppermint	2.00	Baileys Coffee	6.30
Cappuccino	2.80	Green Tea	2.00	French Coffee	6.30

"Only meals offered on the Nephin Restaurant Menu can be served in the restaurant"

"Children are to be supervised at all times, please consider other diners"

"During Holiday Periods, children on inclusive packages dining in the restaurant will be charged a € 3.00 supplement each"

**Thank you for your co-operation.
It is a pleasure having you with us and enjoy your meal.**

Allergens

The following is a guide to what allergens are contained in our dishes at the Nephin Restaurant. You will see the following lettering and the allergen it contains below. If you have any concerns about dietary requirements please do not hesitate to talk to our friendly team.

*G – Gluten; C – Crustaceans; E – Eggs; F – Fish; M – Molluscs; S – Soya Beans
P – Peanuts; N – Nuts; MK – Milk; CY – Celery; MD – Mustard
SS – Sesame Seeds; SP – Sulphites; L – Lupin*