

# TABLE D'HOTE MENU

## **Creamy Doolin Chowder**

Cooked with Garrihy's Select Seafood served with Homemade Dooliner Brown Bread.

## **Super food Salad**

Quinoa, Watermelon, Beet Shoots, Bean Sprouts, Broccoli, Toasted Almonds and vanilla Bean Dressing 8.95

## **Slow Cooked Pork Belly**

Black Pudding Croquette, Roast Celeriac and Apple Relish 8.95

## **Crispy Crab and Parmesan Arancini Fish Cakes**

With Fire Roasted Red Pepper Relish.

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## **Braised North Clare Beef**

Cheek with Creamy Champ Potatoes, Crisp Pancetta, Buttered Baby Vegetables and a Dark Chocolate and Porter Sauce.

## **Seafood Linguini**

Monk tail, Tiger Prawns, Mussels and Salmon in a Lightly Spiced Thai Curry over poached Linguini.

## **Trio of Burren Lamb**

Lamb T-bone, Lamb cannon and Sheppard's Pie served with buttered baby vegetables and a redcurrant and Port Jus

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## **Knickerbocker Glory**

With Summer Berry Compote, Vanilla Ice-Cream, Chocolate Sauce & Crème Chantilly

## **Handmade Ferrero Rocher**

Rich Chocolate Truffle with a Salted Caramel Centre & Toasted Hazelnut with Peanut Butter Ice-Cream

## **Potted Lemon Posset**

Traditional Lemon Mousse with Crisp Meringue Pieces and Almond Crunch

## **Freshly brewed Tea & Coffee**

€35pp

