



KILLASHEE

HOTEL • SPA • LEISURE

Table d'Hote Dinner Menu

40 - 80 guests

Starters

Please choose any 2 starters

Classic Caesar Salad, Baby Gem Lettuce, Crispy Parma Ham, Garlic Sourdough Crouton,
Creamy Caesar Dressing **(3)(4)(7)**

Creamed Spinach, Leek & Sundried Tomato Tart, Rocket Salad, Beetroot & Wholegrain Mustard Dressing
(1)(3)(4)(7)(10)

Confit Duck Spring Roll, Pickled Carrot & Cucumber, Coriander & Hoi Sin Sauce **(1)(3)(4)(7)**

Baked Goats Cheese Cheesecake Sundried Tomato & Pepper Biscuit, Rocket,
Fig Puree, Balsamic Dressing **(1)(3)(4)(7)(10)**

Soup of the Day **(10)**

Roast Tiger Prawn Salad, Ruby Grapefruit, Fennel & Radish Salad, Sourdough Crouton,
Marie Rose Sauce, Lemon Gel **(1)(3)(4)(7)(8)**

Salmon Gravlax, Focaccia Crouton, Crispy Capers, Cress, Balsamic, Apple & Dill Dressing **(3)(4)(7)**

Main Courses

Please choose any 3 Main Courses, one from each section of Meat, Fish & Vegetarian

Meats

Aged Prime Medallions of Irish Beef Fillet, Scallion Mash, Celeriac Puree, Roast Shallot and Thyme Jus **(5)(10)**

Slow Roasted Prime Irish Sirloin of Beef, Chive Mash, Wild Mushroom Duxelle, Port Jus **(5)(10)**

Roast Supreme of Irish Chicken, Butternut Squash Puree, Colcannon Mash, Mustard Velouté **(5)(10)**

Lemon & Thyme Marinated Loin of Irish Pork, Colcannon Mash Potato, Toffee Apple,
Wholegrain mustard Sauce **(5)(7)(10)**

Fish

- Spiced Fillet of Salmon, Spinach Risotto, Parmesan Crisp, Sauce Vierge (4)(10)(14)
Pan Fried Hake, Cauliflower Puree, Chive Mash, Herb Butter Sauce (4)(10)(14)
Roast Fillet of Cod, Pea Puree, Mash Potato, Champagne & Chive Sauce (4)(10)(14)
Seared fillet of Sea Bass, Cauliflower Puree, Mash Potato, Cress, Salsa Verdi (4)(10)(14)

Vegetarian

Thai Vegetable Red Curry served with Steamed Rice & Naan Bread (3)

Sweet Potato & Lentil Dahl, Coriander, Steamed Rice

Wild Mushroom & Truffle Risotto, Parmesan Wafer, Baby Cress (4)(10)

Desserts

Please choose any 2 Desserts

Baked Basque Cheesecake Ginger Crumb, Strawberry Sorbet (1) (3) (10) (11A)

Gourmet Chocolate Mousse, Warm Chocolate Sauce Vanilla Gelato (1) (3) (10)

Tropical Fruit Pavlova, Passionfruit Sorbet, Mascarpone Chantilly (1) (4) (10)

Vanilla Crème Brûlée, Honey Madeline, Raspberry Sorbet (1)(3) (10)

Tonka Bean Panna Cota, Morello Cherries, Chocolate Sorbet (1)

Selection of Artisan Cheese, Sourdough Crackers, Fig Chutney (3) (4) (10)

Followed by Freshly Brewed Tea & Coffee

€55.00pp

- ✚ Supplement of €10.00 applies for the Fillet of Beef
- ✚ Supplement of €8.00 applies for an additional Meat or Fish option
- ✚ Choice of Fish may change due to availability on the day

1) Eggs 2) Molluscs 3) Gluten 4) Sulphur Dioxide 5) Celery 6) Sesame
Seeds 7) Mustard 8) Crustaceans 9) Lupin 10) Milk 11) Nuts 12) Soybeans 13) Peanut
14) Fish V) Vegetarian Option C) Coeliac Option