

# **Nephin Restaurant Table D'hôte Dinner Menu (Three Course Set Dinner Menu was €39.00, Vat Reduced rate €37.50)**

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Cream of Broccoli Soup, Rocket Puree, Tomato Oil,

Flash Fried Black Sod Scallops,  
Tomato Confit, Basil Puree, Fennel, Turnips Cream

Ham Hock Terrine, Kelly's Pudding,  
Carrot & Almond Salad, Beetroot Puree, Mixed Leaves, Roast Jus

Chilled Goats Cheese Parfait,  
Cucumber & Shallot Dressing, Tomato Chutney

Pan Seared Beast of Quail Confit Leg,  
Spinach Puree, Pea & Asparagus Salad, Game Jus,

Grilled Rump of Kelly's Nephin Lamb, Petit Ratatouille, Cauliflower Puree

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Smoked Carrowholly Cheese Fondant, Shallot Jus

Roast Loin of McHales Irish Pork,  
Black Pepper Sausage, Grilled Field Mushroom,  
Apple Puree, Thyme Jus (Herb Garden on Site)

Grilled Breast of Cornfed Chicken, Barbecued Pineapple,  
Red Onion Marmalade, Confit Potato

Pan Fried Atlantic Irish Seabream, Clewby Black Mussels & Saffron Risotto,  
Fennel & Red Onion Salad, Basil Pesto

Pan Seared Cod, Smoked Bacon & Spinach,  
Aubergine Caviar, Veal Jus

Vegetarian Dish – Please ask

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Homemade Apple & Mixed Berry Crumble,

Crème Anglaise, Mixed Fruit

Homemade Red Wine Poached Pear,  
Pistachio Crème Anglaise, Pistachio Ice Cream

Homemade Chocolate & Praline Gateaux,  
Baileys Ice Cream, White Chocolate Sauce  
Homemade Orange Panna Cotta,  
Lemon & Olive Oil Sorbet, Mixed Berries, Sugar Tuile

Selection of Irish Farmhouse Cheeses, (Carrowholly, Ardallagh, Cashel Blue)  
Oat Crackers, Apple & Red Berry Compote, Fresh Grapes

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Tea or Coffee & Line's Homemade Petit Fours

## **Nephin Restaurant A la Carte Menu**

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Foie Gras & Chicken Liver Parfait, Toasted Spiced Brioche,  
Apricot Chutney, Mixed Cress

Pan Fried Quail Breast, Stuffed Leg, Spinach Cream,  
Poached Quail Egg, Roast Jus, Game Consommé

Flash Fried Newport Scallops, White Pudding Boudain,  
Smoked Bacon & Broad Bean Dressing, Roast Jus

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Grilled Sirloin Steak of Irish Beef, Smoked Cheese Fondant, Braised Red Cabbage,  
Pearl Onion Jus, Creamed Root Vegetables

Pan Seared Breast of Cornfed Chicken,  
Spinach & Smoked Bacon Orzo, Red Onion Jam

Pan Seared Organic Sea Trout, Whipped Pea & Garlic Puree,  
Saffron & Roasted Red Pepper, Herb Dressing

Roast Hake Wrapped in Parma Ham, White Bean Cassoulet, Scented With Lemon  
& Smoked Bacon

Vegetarian Dish,  
Please Ask Your Server for Today's Chefs Choice

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Raspberry & White Chocolate Bread & Butter Pudding,  
Rum & Raisin Ice Cream, Crème Anglaise

Lemon & Meringue Tart, Vanilla Ice Cream, Orange Jelly,  
Red Fruit Coulis

Iced Honey & Pistachio Nougat Parfait, Plum Compote,  
Passionfruit Sorbet, Nut Biscotti

Milk Chocolate & Baileys Crème Brulee, Chestnut Ice Cream,  
Almond Tuile

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**Guests on inclusive Meals wishing to choose alternative dishes will incur  
supplements as follows:**

**Starter €6   Main Course €8   Dessert €4**

**We are delighted to cater for your dietary requirements so please do not  
hesitate to request assistance from our friendly team.**