

Nephin Restaurant Table d'Hôte Dinner Menu €45.00

**

Starters

Spanish Gazpacho (CY, SP, MD G)	€8.00
Ardsallagh Goats Cheese Parfait, Buttered Croutons, Poached Pear, Beetroot Emulsion, Walnut Crumb, Pistachio & Goats Cheese Filled Tomato (G, MK, SP, E, N)	€12.00
Crispy Hens Eggs, Parma Ham, Asparagus & Petit Pois, Sun Blushed Cherry Tomatoes (G, MK, SP, E)	€12.00
Country Terrine Lamb Fillet, Black Pudding, Chicken & Pistachio Nuts, Tomato Jam, Carrot Purée, Radishes, Red Amaranth (MD, MK, E, SP, G, N)	€12.00
Beetroot Cured Salmon, Dressed Barbeque Salmon, Crème Fraiche, Pickled Vegetables, Horseradish Aioli (MK, SP, E, F, MD)	€12.00

Main Course

Oven Baked Supreme of Clare Island Salmon, Crab & Scallop Mousse, Spiced Avocado Purée, Apple & Raisin, Marinated Salsify (F, MK, C, N, M, MD, CY)	€30.00
Pan Seared Tail of Atlantic Monkfish, Spinach & Chorizo, Tiger Prawns, Curried Broth, Coconut Foam, (F, C, MK, SP, CY)	€30.00
Braised Breast of Glen Valley Chicken Butternut Squash Purée, Mixed Herb Quinoa, Broccoli, Pickled Kohlrabi, Red Wine Sauce (MK, SP, CY, MD)	€28.00
Grilled Fillet of Irish Angus Beef, Celeriac Mousseline, Beetroot Emulsion, Braised Potato, Mushroom Duxelle, Olive Oil Powder, Pearl Onion Jus (G, MK, SP, N, CY)	€28.00
"Achill Island Blackfaced Mountain Lamb", Seared Loin, Braised Belly, Rosemary Sausage, Spiced Mini Burger, Consommé, Cauliflower, Tomato & Mint Chutney, Veal Jus (G, MK, SP, MD, E, CY) (Additional Supplement for Guests on Inclusive Menu €7.00)	€28.00

Desserts

Rhubarb Pannacotta & Apple Jelly,
Crème Anglaise, Petit Tuille, Raspberry Sorbet, (E, MK, SP, G,) €9.00

Variations of Chocolate:
Chocolate & Pecan, Brownie, White Chocolate Mousse,
Brandy Snap, Mint Sauce, Baileys Ice Cream (MK, E, G) €9.00

Mandarin Surprise
Orange & Yogurt Mousse, Pistachio & Orange Biscotti,
Pistachio Ice Cream (E, MK, SP, G, N) €9.00

Vanilla Crème Brulée,
Oat & Raisin Cookie, Fresh fruit, Praline ice Cream, (MK, G, E, SP, N) €9.00

Selection of Irish & European Farmhouse Cheeses,
Table Water Crackers, Homemade Curried Apple & Raisin Chutney (E, G, MK, SS,) €9.50
(Additional Supplement for Guests on Inclusive Menu €5.00)

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

Please note:

“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