


CAHERNANE
HOUSE HOTEL KILLARNEY

Table d'hôte Dinner Menu

Selection of Warm Bread with In House made Cultured Butter

Amuse Bouche

To Start

Harty's Oysters,

Whey Sabayon, Sorrel Oil, Avruga Caviar *(6, 14)*

Foie Gras Miso Broth,

Flax, Barley, Cured Egg Yolk, Gizzards *(1, 3, 5, 10, 11)*

Caramelised Smoked Salmon,

Fresh Curds, Wild Rice, Sweet Potato Cremeaux *(3, 6)*

Goats Cheese Parfait,

Wild Garlic, Quinoa, Walnut, Preserved Black Funghi *(1, 6, 8)*

Rabbit

Loin Of Rabbit, Pressed Rabbit Belly, Smoked Puff Pastry, Fig Compote *(1, 3, 6)*

Middle Courses

50 Degree Olive Oil Poached Hake,

Seagrass Tapioca, Apple Brandy *(4, 6)*

Set Matcha Custard,

Ginger Granite, Dried Lemon *(6)*

Main Courses:

Dry Aged Sirloin of Beef,

Slow Cooked Short Rib, Whipped Bone Marrow, Beer Cured Roscoff Onion (5, 6, 12)

Rare Breed Pork Belly,

Malted Shitake Mushrooms, Shaved Broccoli, Hazelnut Milk (3, 6, 8, 12)

Loin of Cod,

Cauliflower, Cockles in Amber, Heirloom Carrot, Roast Cod Emulsion (4, 6, 14)

Dover Sole,

Celeriac and Squid Ink Puree, Razor Clam Cannelloni, Verjus (1, 4, 6, 12, 14)

Warm Compression of Root Vegetables,

Spring Onions, Pleurotte Mushrooms, Fennel Seed Foam (1, 3, 6)

All Main Courses Served with Potato Confit in Olive Oil, Cider & Leek Mouseline

Dessert

Iced Treacle Mousse,

Praline, Burnt Pink Grapefruit, Sea Buckthorn, Brown Butter (1, 3, 6)

Poached Rhubarb,

Pressed Kefir, Rhubarb and Gin Compote, Honey Comb (1, 3, 6)

Milk Chocolate and Darjeeling Torte,

Banana Sorbet, Peanut Brittle Crisp, Mango Curd (1, 3, 6, 7)

Blood Orange Cake,

Confit Apple, Lemongrass and Yoghurt Sorbet, White Chocolate (3, 6, 8)

Selection of Irish Farmhouse Cheeses,

Frozen Grapes, Poppy Seed Crisps (1, 3, 6, 11)

Freshly Brewed Tea, Irish Herbal Tea

or Choose from our Coffee Selection

Menu €60 per person



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Allergens:

Cereals -1, Crustaceans – 2, Eggs – 3, Fish – 4, Soybeans – 5,
Dairy – 6, Peanuts – 7, Nuts – 8, Celery – 9, Mustard – 10,
Sesame – 11, Sulphites-12 Lupin – 13, Molluscs - 14

We are proud to work with these local suppliers:

Kanturk Co-Op Butter	Mooncoin Beets
Spillane's Seafood	La Rousse foods
Star Seafood	Pallas Foods
Annascaul Puddings	Bally Goats Cheese
Eve's Leaves	Gubbeen Cheeses and Charcuterie
Kerry Hill Lamb	Redmond's Fine Foods
Tim Jones Butcher	Odaios Foods
Folláin Jams and Chutneys	Longueville Apple Brandy
Carrilea Kefir	Killarney Brewing Company