



THE DUNLOE

HOTEL & GARDENS

Jazz Sunday Lunch

Starters

Sundried Tomato Bruschetta

Skeaghanore Duck Leg Rilette, marinate Asparagus, Apricot Chutney

Atlantic Prawn Cocktail

Crispy Iceberg lettuce, Marie Rose Dressing

Classic Ceasar Salad

Baby Gem lettuce, Croutons, Streaky Bacon, Parmesan

Macroom Buffalo Mozzarella Cherries

Heirloom Tomatoes, Rocket, Basil Pesto, Pine Kernels

French Onion Soup with Gruyere Crouton

Soup of the Day

Mains

Roast Beef Rib Cube Roll

Gratin Potato, Seasonal Vegetables, Portwine Jus

Steamed Fillet of Atlantic Salmon

Tian Potato Bake, marinated Vegetables, Shrimp & Red Pepper Beurre Blanc

Oven Roast Irish Chicken Supreme

Potato Champ, Tender stem Broccoli, Truffle Jus

Slow Cooked Pork Tomahawk

Black Pudding & Pancetta Croquette, Mediterranean Vegetables, Mushroom Sauce

Wild Forest Mushroom Arancini

Chunky Arabiatta Ragout, Crispy Parmesan

Dessert

Paris Brest Choux Pastry

Pistachio Butter Creme, Raspberry Sorbet

Passionfruit Meringue Tarte

Cherry Sorbet

Apple Crumble

Vanilla Ice Cream