INNISFALLEN RESTAURANT

STARTERS

Soup of the Evening
Guinness, walnut & treacle brown bread

Dingle Goats Cheese Bon-Bon Salad
Fig jam, pickled onion, candied walnut

Salt-baked Beetroot Tartare
Coconut labneh, rice paper crisp

Atlantic Prawn Cocktail
Iceberg, sundried tomato, lemon oil,
Marie Rose sauce

MAIN COURSES

Roast Top-Rib of Hereford Beef
Honey glazed carrot & turnip, Yorkshire pudding,
beef gravy

Roast Turkey Crown & Honey-glazed Ham
Chestnut stuffing, gravy, Skellig cranberry sauce

Pan-roasted Atlantic Hake
Champ potato, buttered brussels sprouts with bacon,
champagne cream sauce

Roast Ballyhoura Mushroom Boxty
Sautéed wild mushrooms, caramelised leeks,
tarragon cream, herb oil

DESSERTS

Traditional Christmas Pudding
Brandy custard, vanilla ice cream

Winter Citrus Pavlova
Blood orange curd, yuzu cream, pistachio

Callebaut Chocolate Delice
Salted caramel crèmeux, sour cherry gel, brandy snap

Menus are subject to change.
If you or your guests have any dietary requirements or allergies, we'd be happy to discuss suitable alternatives.