

Carrygerry Evening Dinner Menu
3 Course €47.00



CARRYGERRY
COUNTRY HOUSE

Homemade Roast Vegetable Soup (GF) (V)

Creamy Seafood Chowder (GF) (1,3,5,8,13)

Carrygerry Chicken Liver Patè, Chilli Apple Jelly,
Toasted Sourdough Bread (Gluten Free Bread Available) (5,10,12,14)

Mixed Leaf Salad with Smoked Bacon,
Sun dried Tomato, Black Pudding Croutons & Crisp Potatoes (5,10,12,14)

Smoked Salmon Crostini,
Cream Cheese, Guacamole & Chive Pickled Red Onion (3,5,10,14)(GF)

Oven Baked Irish Brie,
Puff Pastry, Fig Jam, Pesto Balsamic Dressing (5,7,10,12,14)

Panfried Sirloin of Beef, Chunky Chips, Peppercorn Sauce (GF) (5,14)
(€8.00 Supplement)

Stuffed Breast of Chicken wrapped in Bacon
Red Wine Sauce (GF)(5,14)

Oven Baked Fillet of Salmon
topped with a Basil Crumb, White Wine Cream Sauce (3,5,14)

Slow Braised Featherblade of Beef,
Smoked Bacon, Pearl Onion & Rosemary Red Wine Jus (GF)(5,14)

Panfried Fillets of Seabass.
Sundried Tomato Polenta, Crushed Peas, White Wine Cream Sauce (3,12,14)

Vegetable, Orzo & Tomato Broth
topped with Goats Cheese Bon Bons, Basil Pesto (2,5,7,12)

All the above served with Selection of Fresh Vegetables & Potatoes



CARRYGERRY
COUNTRY HOUSE

DESSERT MENU

Baileys & Biscoff Cheesecake,
served with Irish Cream Liqueur Ice Cream (5,12,14)

Warm Chocolate Brownie, Torched Marshmallow,
Vanilla Ice Cream & Chocolate Sauce (GF)(2,5)

Sticky Toffee Pudding, Caramel Sauce, Vanilla Ice cream (GF) (2,5,14)

Warm Rhubarb Bakewell, Vanilla Ice Cream, Dissaronno Custard (2,5,7,12,14)

Strawberry Meringue,
Red Berry Sorbet, Pineapple & Malibu Gel (GF)(2,5)

Freshly Brewed Tea & Coffee

Gluten Free (GF) Vegetarian Friendly (V) Allergen List Below

Allergen List

- | | |
|----------------|------------------------|
| 1. Crustaceans | 8. Celery |
| 2. Eggs | 9. Sesame Seeds |
| 3. Fish | 10. Mustard |
| 4. Peanuts | 11. Lupin |
| 5. Dairy | 12. Wheat |
| 6. Soybeans | 13. Molluscs-Shellfish |
| 7. Nuts | 14. Sulphur Dioxide |