



## Carrygerry Evening Dinner Menu

**3 Course €47.00 / 2 Course €42.00**

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)

Crisp Calamari Rings, Dressed Leaves, Sweet Chilli Mayo (5,10,12,13)

Meere's Black Pudding Bon Bons,  
Dressed Leaves, Mango Chutney (2,5,12,14)

Oven Baked Irish Brie,  
Puff Pastry, Cranberry Compot, toasted mixed nuts & seeds (2,5,7,9,12,14)

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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)

Baked Goats Cheese En Croute, Dressed leaves, Fig Jam,  
Red Pepper Coulis & Basil Pesto (GF) (V) (5, 7,14)

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

Trio of Herb Crusted Salmon, Pan Fried Seabass & Tiger Prawns  
White Wine Cream Sauce (GF)(3,5,13,14)

Chunky Vegetable & Chickpea Tikka,  
Coconut Cream & Ginger served with Steamed Rice (GF)(V)(14)

*All the above served with Selection of Fresh Vegetables & Potatoes*

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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 Spiced Apple Crumble served with Vanilla Ice Cream (2,5,12)

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