

CARRYGERRY EVENING DINNER MENU

3 courses €47 / 2 courses €42

STARTER

Homemade Roast Vegetable Soup (GF) (V)

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

*Carrygerry Chicken Liver Paté, 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
(2,5,7,12,14)*

MAIN

*Traditional Roast Stuffed Turkey & Honey Glazed Ham,
served with roasted parsnips, homemade roast gravy &
tangy cranberry sauce (GF)(5,14)*

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

*Breast of Chicken stuffed with Roasted Red Pepper & Goats
Cheese,
Basil Pesto & Red Pepper Coulis (GF)(5,14)*

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

*Baked Fillets of Seabass & Tiger Prawns
in Crisp Filo Pastry, Fresh Dill, White Wine Cream
(3,5,12,13,14)*

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

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

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

DESSERT

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

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

*Nana's Christmas Plum Pudding,
Brandy Custard, Vanilla Ice Cream (GF available on
request)(2,5,7,12,14)*

*Steamed Orange Pudding
Orange Liqueur Syrup, Chocolate Ice Cream (2,5,12)*

*Warm Spiced Apple Crumble served with Vanilla Ice Cream
(2,5,12,14)*

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

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

Freshly Brewed Tea & Coffee