

Carrygerry Evening Restaurant Menu

2 Courses €35/ 3 Courses €40

Homemade Soup of the Evening (GF without croutons & V) (5,8,12)

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

Confit of Duck Leg Spiced Plum Compote (GF)

Carrygerry Chicken Liver Patê, Chilli Apple Jelly, Toasted Sour Dough (Gluten Free Bread Available) (5,10,12)

St. Kevin's Brie (Wicklow) Coated in Golden Crumb, Cranberry, Port & Orange Sauce (GF) (2,5,14)

Meere's Black Pudding BonBons, Leaf Salad, Mango, Apple & Fig Chutney (2,12)

Crispy Calamari, Leaf Salad, Sweet Chilli Mayo (5,10,12,13)

Spinach & Ricotta Ravioli, Mushroom & Tarragon Cream, Nutty Rocket Pesto, Parmesan Crisp (V) (2,5,7,10)

Traditional Roast Turkey Breast & Honey Baked Limerick Ham,
Herb Stuffing, Roast Parsnips, Pan Gravy (GF)(5,14)

Slow Braised Beef Featherblade Steak, Mash Potato, Creamy Peppercorn Cream Sauce (GF) (5,14)

Breast of Chicken, Cranberry & Chestnut Herb Stuffing wrapped in Parma Ham, Red Wine Sauce (GF) (5,7,14)

Oven Baked Fillet of Salmon topped with a Lemon & Chive Cream Cheese
wrapped in Golden Puff Pastry, Cream Sauce (2,3,5)

Pan-Fried Duo of Seabass & Tiger Prawns, White Wine & Chive Cream (GF) (1,3,5,14)

Crisp Vegetable & Mixed Nut Springroll, Butternut Squash Puree, Cranberry Compote (V) (5,7)

Pan-Fried Sirloin of Beef, Chunky Chips, Creamy Peppercorn Sauce or Garlic Butter (€5.00 supplement) (5,14)

All the above served with Selection of Fresh Vegetables & Potatoes

Ferrero Rocher Cheesecake, Toasted Hazelnuts, Chocolate Sauce (5,7,12)

Sticky Toffee Pudding, Mini Fudge, Caramel Sauce, Vanilla Ice Cream (GF) (2,5)

Warm Chocolate Brownie, Homemade Marshmallows, White Chocolate Sauce (GF) (2,5)

Poached Pear in Festive Wine, Financier Sponge, Cinnamon Ice Cream (2,5)

Homemade Christmas Pudding, Brandy Custard, Vanilla Ice Cream
(Gluten Free Pudding available on request) (2,5,7,12,14)

Chocolate Wafer Basket, Irish Cream Liquor Ice Cream, Mini Fudge, Splash of Baileys (2,5,12)

Freshly Brewed Tea & Coffee

Side Orders

Triple Cooked Chunky Chips with choice of Dip	€3.75
Creamy Mashed Potatoes	€2.50
Mixed Vegetables	€2.50
Mixed Salad	€2.50

Gluten Free GF

Vegetarian Friendly V

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