

Carrygerry Evening Restaurant Menu

2 Courses €37/ 3 Courses €42

Field Mushroom & Spring Onion Vol au Vent (2,5,10,12)

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

Sweet Potato & Coconut Cream Soup with a hint of Fresh Chilli (GF) (V) (5,)

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

Carrygerry Chicken Liver Patê, Redcurrant Jelly, Toasted Sour Dough (Gluten Free Bread Available) (5,10,12,14)

Baked Bluebell Falls Goats Cheese Bruschetta with Tomato, Red Onion Marmalade, drizzled with Honey, Leaf Salad, Beetroot Puree, Aged Balsamic (5,12)

Caesar Salad of Baby Gem Leaves, Cherry Tomatoes, Crunchy Croutons, Shaved Parmesan, topped with Warm Smoked Chicken (5,7,12) (GF without Croutons) (V without Chicken)

Smoked Salmon Salad with mixed Leaves, Orange Fillets, Roasted Pine nuts & Cucumber (GF) (7,10)

Slow Braised Beef Featherblade Steak,
Spring Onion Mash, Creamy Mushroom Sauce (GF) (5,14)

Stuffed Breast of Chicken wrapped in Bacon, Herb Mash, Red Wine Sauce with Garden Rosemary (GF) (5,14)

Fillet of Pork Steak Schnitzel
Coated in Golden Crumb, Guinness & Grain Mustard Cream Sauce (2,5,10,12,14)

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

Selection of Seafood
Salmon, Seabass, & Tiger Prawns, White Wine Cream, Fresh Chives (GF) (1,3,5,14)

Baked Fillet of Cod topped with a Herb Crust, Spring Onion Mash, White Wine Sauce (GF) (3,5,14)

Spinach & Ricotta Ravioli, Mushroom & Tarragon Cream, Nutty Rocket Pesto, Parmesan Crisp
(V) (2,5,7,12,14)

All the above served with Selection of Fresh Vegetables & Potatoes

Toblerone Cheesecake, Vanilla Ice (5,7,12)

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

Banoffi Tart, Caramel Sauce (2,5,12)

Coconut Ice-cream, Mini Fudge & Macarons (GF) (5,7)

Warm Apple & Strawberry Crumble Tart, Vanilla Ice cream (2,5,12)

Mini Strawberry Meringue, Strawberry Sorbet, Pineapple & Mint Salsa (GF) (2,5)

Freshly Brewed Tea & Coffee

Side Orders

Triple Cooked Chunky Chips	€4.50
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