

Carrygerry Evening Restaurant Menu

2 Course €39 / 3 Course €45

Homemade Roast Vegetable Soup (GF)

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

Carrygerry Chicken Liver Patê, Leaf Salad, Chilli Apple Jelly, Toasted Sour Dough (Gluten Free Bread Available) (V) (5,7,12,14)

Scampi & Squid, Leaf Salad, Sweet Chilli Mayo (5,10,12,13,14)

Deep Fried Wedge of Brie coated in a golden crumb, Cranberry Compote (5,12,2,14)

Smoked Salmon Terrine with Dill Butter & Lemon Crème Fraiche (GF on request) (5,14,12,3)

Black Pudding Bon ~ Bons coated in Golden Crumb, Spiced Apple & Cranberry Chutney(2,5,12,14)

Pan-fried Sirloin of Irish Beef, Chunky Chips, Creamy Peppercorn Sauce (€5.00 Supplement)(GF) (5,14)

Panfried Pork Schnitzel coated in Golden Crumb, Guinness & Mustard Seed Cream Sauce (GF) (5,14)

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

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

Oven Baked Trio of Salmon, Seabass & Tiger Prawns, White Wine & Chive Cream Sauce (GF) (3,13,14)

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

Rhubarb Crumble Tart, Vanilla Ice Cream & Sauce (2,5,12)

Warm Chocolate Brownie, Cool Swan Chocolate Sauce, Strawberry Sorbet (GF) (14,2,5)

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

Baileys Cheesecake with a Crunchy Ginger Nut Base (2,7,5,14,12)

Sea Salty Caramel Icecream, Mini Fudge, Short Bread Biscuit (GF without biscuit) (5,2,12)

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