



KILKENNY
HIBERNIAN HOTEL

SET DINNER MENU SPRING 2019

STARTERS

SEASONAL SOUP OF THE DAY

Pumpkin Seeds, Crème Fraiche, Homemade Brown Bread

GOATS CHEESE TARTLET

Semi Dried Tomato, Red Onion Jam, Mixed Leaf Salad

PRAWN AND AVOCADO SALAD

Sugar Snap Peas, Lime and Mango Dressing

SMOKED HADDOCK & SALMON FISH CAKE

Wilted Spinach, Tarragon Mayo, Herb Oil.

MAIN COURSES

ROAST SHORT RIB OF BEEF

Creamy Mash, Spring Greens, Crispy Onions, Mushroom Sauce.

SUPREME OF CHICKEN BREAST

Mash Potato, Chorizo, Buttered Cabbage, Carrot Puree, Chicken Jus.

PAN FRIED FILLET OF SALMON

Boiled Potato, Wilted Greens, Confit Tomato, Saffron Cream.

SLOW COOKED SPRING LAMB SHOULDER

Gratin Potato, Pea & Onion Cassoulet, Mint Jelly, Lamb Jus

RICOTTA AND SPINACH TORTELLINI

Walnut and Watercress, Parmesan Cream

DESSERTS

APPLE & CINNAMON CRUMBLE

Warm Custard, Berry Compote

WARM STICKY DATE PUDDING

Toffee Sauce, Rum & Raisin Ice Cream

MERINGUE VACHERIN

Chantilly Cream, Seasonal Berries.

SELECTION OF ICE CREAM

Vanilla, Strawberry & Chocolate Ice Cream, Chocolate Sauce

2 COURSE €26.50pp

3 COURSE €32.95pp

BOTH OPTIONS INCLUDE TEA OR COFFEE