Adare Manor: à la Carte Menu 3rd. of January, 2013

Adare Manor Hotel

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**Starters**

Herb and Citrus Marinated Salmon, Gribiche Salad, Dijon Mayonnaise  €11.00

Pan-Fried Tiger Prawns, Pak Choi, Won Ton, Tomato and Ginger Sauce  €15.50

Blue Bell Falls Goats Cheese Agnolotti, Marinated Beetroot, Onion Cream (v) (n)  €14.00

Roast Spiced Irish Duck Breast, Sweet Potato, Pickled Kumquat  €14.00

Roast Loin of Rabbit, Truffle Lentils, Fricassé of Mushrooms and Smoked Bacon  €13.00

Irish Pork Hock “Croquette”, Poached Apples, Roast Baby Turnip, Sage Jus  €12.00

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**Middle Courses**

Roast Pumpkin Soup, Parmesan and Paprika Croutons (v)  €6.00

Cosmopolitan Sorbet (v)  €5.00

Poached Pear, Blue Cheese, and Walnut Salad (v) (n)  €6.50

Dishes with (v) are vegetarian options
Dishes with (n) contain nuts

All Beef Served is of Irish Origin
## Main Courses

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pan Fried Fillet of Seabass and Scallops, Fennel and Red Onion Rosti, Samphire and Citrus Salad</td>
<td>€33.00</td>
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<tr>
<td>Roast Fillet of Halibut, Cauliflower Beignets, Fried Capers, Potatoes and Pancetta, Parsley Butter</td>
<td>€34.00</td>
</tr>
<tr>
<td>Ricotta Gnocchi, Sauté Artichoke, Salsa Verde, Parmesan Cream (v)</td>
<td>€23.50</td>
</tr>
<tr>
<td>Roast Fillet of Irish Beef, Sauté Baby Spinach, Wild Mushroom Ravioli, Onion Jam</td>
<td>€35.00</td>
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<tr>
<td>Roast Rack of Herb Crusted Irish Lamb</td>
<td>€34.00</td>
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<tr>
<td>Roast Breast of Pheasant with Black Pudding and Parma Ham, Braised Leg, Garlic Mash, Onion and Thyme Jus (n)</td>
<td>€33.00</td>
</tr>
</tbody>
</table>

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To appreciate and experience the full creativity of our culinary team we are offering a 8 course tasting menu

€70.00

To avail of these options the participation of the entire table is required.

*Accompanying wine pairing*

€30.00

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**Head Chef**  
Mark Donohue

**Food & Beverage Manager**  
Guillaume Colombet