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**

Pan Fried Fillet of Seabass and Scallops, Fennel and Red Onion Rosti, Samphire and Citrus Salad €33.00

Roast Fillet of Halibut, Cauliflower Beignets, Fried Capers, Potatoes and Pancetta, Parsley Butter €34.00

Ricotta Gnocchi, Sauté Artichoke, Salsa Verde, Parmesan Cream (v) €23.50

Roast Fillet of Irish Beef, Sauté Baby Spinach, Wild Mushroom Ravioli, Onion Jam €35.00

Roast Rack of Herb Crusted Irish Lamb Potato Gratin, Baby Vegetables, Rosemary Jus €34.00

Roast Breast of Pheasant with Black Pudding and Parma Ham, Braised Leg, Garlic Mash, Onion and Thyme Jus (n) €33.00

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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