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

Adare Manor Hotel

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Starters

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

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

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

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

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

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

Middle Courses

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

Cosmopolitan Sorbet (v) €5.00

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

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