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## Rozzers Restaurant : Dinner Menu

Rozzers Restaurant

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## DESSERTS

Selection of Ice Creams  
served on a tuille disc with a choice of sauces

Vanilla Brûlée  
with a forest berry compote and a homemade hazelnut cookie

Classic Bakewell Tart  
with a praline mascarpone cream and raspberry syrup

Rozzers Warm Pecan and Chocolate Fudge Pudding  
with a chocolate marshmallow sauce and served with vanilla ice cream

Sticky Toffee Apple Cake  
with a rum and raisin ice cream and butterscotch sauce

A Selection of Irish Farmhouse Cheeses

## TEAS, COFFEES & LIQUEURS

We have a wide selection of teas, coffees and after dinner liqueurs available.  
(A supplement applies for some speciality coffees)

The Killeen House Hotel and Rozzers Restaurant are proud to be partnered with the following local food suppliers. Our promise is that together we will strive to bring you, our valued guest, the best of local produce.

Spillane Seafoods, Fossa, Killarney  
T. Cronin & Sons Family Butchers, High Street, Killarney  
O'Callaghan's Fruit & Vegetables, Fairhill, Killarney

***Please note that some of our dishes may contain traces of nuts.  
Please ask your server for more information.***



# ROZZERS

RESTAURANT

AT THE KILLEEN HOUSE HOTEL

## DINNER MENU

CHOICE OF MAIN COURSE  
AND ANY OTHER COURSE

**€39.50** per person

CHOICE OF MAIN COURSE AND  
ANY OTHER TWO COURSES

**€49.50** per person

FULL MENU INCLUDING ONE CHOICE  
FROM ALL COURSES

**€55.50** per person

TEA, COFFEE AND PETIT FOURS ARE INCLUDED WITH ALL MEALS

***(10% service charge is automatically added on to bills for parties of eight guests or more)***

THE FOOD ALLERGENS USED IN THE PREPARATION  
OF OUR FOOD CAN BE VIEWED IN A SEPARATE  
MENU AVAILABLE TO ALL OUR GUESTS.  
PLEASE ASK A MEMBER OF STAFF IF YOU WISH TO VIEW THESE MENUS.

## APPETISERS

### Six Fresh Oysters

from our saltwater tank served au natural, house style or Kilpatrick  
(Supplement of €6.00 per guest)

### Baked Goat's Cheese

topped with a red onion relish, Mediterranean vegetables,  
crispy chorizo sausage and served with a walnut pesto dressing

### Slow Roasted Pork Belly

served with rillettes of confit duck leg on a  
crispy crouton and a spicy peach coulis

### Coriander and Sweet Chilli Risotto Cake

on a pineapple relish and topped with roasted red peppers

### Traditional Irish Oak Smoked Salmon Plate

served with red onion rings, capers,  
fresh lemon and horseradish sauce

### Classic Caesar Salad

with or without anchovies

### Open Ravioli of Seared Scallops and Prawns

with leek, courgette and served with a garlic cream

## SOUP SORBET SALAD

### Freshly Prepared Soup of the Evening

### Citrus Flavoured Sorbet

with a hint of Malibu

### Killeen House Special Salad

## MAIN COURSES

### Pan Seared Medallions of Monkfish

with a sundried tomato and black olive crushed potato, topped with fresh crab béarnaise

### Roast Rack of Kerry Lamb

with a basil and pinenut crust and a garlic parmentier potato served on a  
mediterranean style bean cassoulet with fresh tomato

### Oven Roasted Supreme of Chicken

with a creamy brie filling, roasted aubergine and chickpeas served with a smoked paprika  
and mint yoghurt dressing

### Grilled Escalope of Salmon

dusted with mild spices on a prawn and chorizo cous cous served with a cucumber and citrus salsa

### Pan Fried Fillet of Beef

served with a celeriac gratin, wild mushroom fricassee,  
sweet carrot purée and port and wine sauce

### Pasta Dish of the Evening

Please ask your server for details

### Roast Barbary Duck Breast

served with a root vegetable rösti, spiced red cabbage, honey glazed plums and a maple syrup glaze

### Vegetarian Dish of the Evening

Please ask your server for details

## A LITTLE EXTRA COST - BUT A LOT OF EXTRA PLEASURE ...

### Chateaubriand - Prime Fillet of Beef

served with a selection of fresh vegetables and a trio of sauces  
(Minimum of two guests, supplement of €8.00 per guest)

### Surf & Turf - Grilled Prime Fillet of Irish Beef and Dingle Bay Lobster

served with cheesy gratin potatoes, wilted spinach and a duo of sauces  
(Supplement of €12.00 per guest)

### Dingle Bay Lobster

from our saltwater tank, served house style, in the shell, grilled, thermidor style, or how you like it  
(Supplement of €16.00 per guest)

ALL OF THE ABOVE ARE SERVED WITH A SELECTION OF FRESH VEGETABLES.  
PLEASE LET US KNOW IF YOU WOULD PREFER FRENCH FRIES OR A GARDEN SALAD.