



2013

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

Adare Manor Hotel

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Starters

<i>Herb and Citrus Marinated Salmon, Gribiche Salad, Dijon Mayonnaise</i>	€11.00
<i>Pan-Fried Tiger Prawns, Pak Choi, Won Ton, Tomato and Ginger Sauce</i>	€15.50
<i>Blue Bell Falls Goats Cheese Agnolotti, Marinated Beetroot, Onion Cream (v) (n)</i>	€14.00
<i>Roast Spiced Irish Duck Breast, Sweet Potato, Pickled Kumquat</i>	€14.00
<i>Roast Loin of Rabbit, Truffle Lentils, Fricassé of Mushrooms and Smoked Bacon</i>	€13.00
<i>Irish Pork Hock "Croquette", Poached Apples, Roast Baby Turnip, Sage Jus</i>	€12.00



Middle Courses

<i>Roast Pumpkin Soup, Parmesan and Paprika Croutons (v)</i>	€6.00
<i>Cosmopolitan Sorbet (v)</i>	€5.00
<i>Poached Pear, Blue Cheese and Walnut Salad (v) (n)</i>	€6.50

Dishes with (v) are vegetarian options

Dishes with (n) contain nuts

All Beef Served is of Irish Origin

Main Courses

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



*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*

*Head Chef
Mark Donohue*

*Food & Beverage Manager
Guillaume Colombet*