

Brendan O'Regan Restaurant

Dinner Menu

Cajun Spiced Chicken and Pine Nut Salad, with Mango & Sweet Chilli Dressing

Almond Crusted Brie Cheese Fritters served with Spiced Pear Chutney

Chilled Ogen Melon, Pineapple & Orange Cocktail with Tropical Sorbet

West Cork Seafood Tasting Plate dressed with a Marie Rose Sauce

St. Tola's Feta Style Organic Goats Cheese Salad, with Parma Ham,
Toasted Pine Nuts & Cherry Tomato and Vinaigrette

Cream of Leek, Potato & Tarragon Soup

Atlantic Seafood Chowder

Iced Passion Fruit Sorbet

Prime Minute Steak cooked to your liking & served with a mild Pink Peppercorn Sauce

Roast Half Free Range Duck glazed with a Plum, Black Cherry & Mixed Berry Reduction

Thai Green Monkfish, Cod & Prawn Curry, Coriander scented Rice & Poppadom

Wild Mushroom, Courgette & Herb Risotto, Mount Callan Cheddar & Mizuna Leaves

Stuffed Supreme of Irish Chicken wrapped in Bacon with a Whiskey Mushroom Sauce



OLD GROUND HOTEL

ENNIS

Grilled Seabass with a Seasonal Leaf Salad and Thai Dressing

Pan Fried Clare Lamb Cutlets in a Garlic Oil & Rosemary Jus

Escalope of Salmon with a Crabmeat Crust & a Chive Beurre Blanc

T Bone Steak cooked to your liking with Garlic Butter (€5.00 supplement)

Served with a selection of Fresh Market Vegetables & Potatoes

Banoffi Pie with Toffee Sauce

Old Ground Black Forest Gateau, Fresh Cream

Strawberry & Thyme Mousse, Shortbread Biscuit

Hazelnut Meringue Roulade, Mixed Berry Compote

Chocolate Brownie Vanilla Ice-Cream

Tea/Coffee

Price €36.00 per person