

DINNER MENU - €69 pp

CHEFS AMUSE BOUCHE - *offered before entrees*

ENTREES

Ballycotton Smoked Haddock, Crispy Egg, Smoked Velouté (F,SF,E,G,D)

Crispy Chicken Wings, Jerusalem Artichoke, Hazelnuts, Chicken jus (D,SF,N)

Sweet Potato Soup, Wild Garlic Pesto, Wild Mushroom Bruschetta (D,G,SF)

SORBET - *offered before mains*

MAIN COURSES

West Cork Chicken, Crispy Leg, Sweetcorn, Bread Crumb, Madeira Jus (D,SF,G)

Castletownbere Monkfish, Mussels, Kohlrabi, Asparagus, Chard, Samphire (F,M,D,SF)

Chargrilled 10 oz Rib Eye, Pomme Dauphine, Roast Shallot, Green Peppercorn Sauce (E,G,D,SF)

SWEETS — *served with tea or coffee*

Paris Brest, Hazelnut, Guinness Ice Cream (G,N,D,E)

Chocolate Marquis, Poached Pear, Pearl Barley Sorbet (N,G,E,D)

Waterford Strawberries, Basil Sorbet, Olive Oil Meringue (E,D)

CANOPY

RESTAURANT & BAR

GROUP DINNER MENU



CASTLEMARTYR
RESORT