

CANOPY

RESTAURANT & BAR

SUNDAY LUNCH



THE HOTEL
CASTLEMARTYR
RESORT

CHEF'S MENU

ENTRÉES

Smoked Ricotta

Baby Beets, Red Onion, Tomato (D, M, SF)

Shanagarry Smoked Salmon

Mustard and Dill, Fennel, Apple (F, M, SF)

Ham Hock and Foie Gras

Apple, Hazel Nut, Pain Depice (D, G, E, N, SF)

Oysterhaven Oysters

Cucumber, Buttermilk Gazpacho, Chilli (MO, D)

Crispy Egg

Pickled Wild Mushroom, Parma Ham, Black Truffle (E, D, G)

Cauliflower Velouté

Salted Cod Crouton (D, G, F)

SORBET

Fruit Sorbet

Preserved Fruit

MAINS

B O'Connell's Beef Fillet

Brown Turnip, Stem Broccoli, Red Wine Jus (D, SF)

Skeaghanore Duck Breast

Braised Leg, Slow Cooked Endive, Carrot and Anise (D, G, E, SF)

Pan Fried Bass

Salsify Braised in Maderia, Sea Vegetables, Fennel Butter (F, D)

Castletownbere Monkfish

Butternut Squash, Sweet Cider Velouté (F, MO, D)

West Cork Chicken

Oyster Mushroom, Cavolo Nero, Chicken Jus (D, SF)

BBQ Celeriac

Orzo Pasta, Roast Onion, Celeriac Sauce (G, D)

DESSERTS

Carrot Cake

Candied Orange, Castlemartyr
Resort Honey Ice Cream (G, D, E)

Coconut and Mango Tart

Mango and Basil, Pineapple (G, D, E, N)

Lemon Posset

Apple, Biscotti, Lemon Curd (G, D)

Baked Alaska for 2

Mixed Berries, Roasted Nuts (E, D, G, N)

Chocolate Marquis

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

Irish Cheeses

Crackers and Chutney from the Trolley (D, G, SF)

€52.50 per person for 3 courses

Allergens: (C) Celery, (D) Dairy, (F) Fish, (M) Mustard, (E) Egg, (G) Gluten, (N) Nuts, (CR) Crustaceans, (MO) Molluscs,
(SY) Soybeans, (SS) Sesame Seeds, (SF) Sulphites, (PN) Peanuts