



EARLY BIRD Dinner Menu

Vegetarian Soup of the Day

La Marine Creamy Seafood & Saffron Chowder

Grilled Galway Bay Mussels, Kelly's Garden Garlic & Herb Butter, Toasted Sourdough

Golden Fried Squid Rings with Curry Aioli, Gubbeen Chorizo, Red Pepper Chutney & Garden Leaves

O'Neill's Smoked Bacon Croquettes with Café de Paris Mayonnaise, Salsa Verde & Crispy Serrano Ham

Glazed Kelly's Garden Baby Beetroot, Whipped Ricotta, Hazelnut, Chicory (V)

Starter of the Day

Grilled Summerhill Farm Rib Eye Steak, Paris Brown Mushrooms, Broccoli, Grilled Tomato & Garlic Butter (**€10 Supplement**)

Crispy Confit Duck Leg, Creamed Kelly's Garden Leeks, Smoked Bacon & Rosemary Potatoes

Chicken Supreme 'Primavera', Kelly's Garden Squash, Spring Onion, Chicken Butter, Coco Beans & Tarragon

Baked Fillet of Cod with Galway Bay Mussels, Petits Pois, Cavolo Nero, Baby Potatoes & Curry Broth

Pan Roast Fillet of Monkfish, Roasted Garden Cauliflower, Garden Leeks, Cauliflower Puree, Chorizo Butter (**€4 Supplement**)

Risotto of Kelly's Garden Beetroot, Kohlrabi & Apple with Shaved Manchego & Crispy Jerusalem Artichoke (V)

Dish of the Day

Salted Caramel & White Chocolate Filled Profiteroles with Warm Chocolate Sauce

La Marine Classic Crème Brûlée with Orange & Almond Biscotti

Date & Ginger Sponge with Muscovado Sauce, Cocoa Nib Tuile & Salted Caramel Ice Cream

Warm Chocolate Praline Pudding, Candied Hazelnuts & Passionfruit Sorbet

Dessert of the Day

EARLY BIRD OPTIONS

Enjoy Two Courses for €31.00 per person

Enjoy Three Courses for €36.00 per person

6.00 p.m. to 7.30 p.m.
(Sunday - Thursday inclusive)

A Selection of Teas, Espresso Coffee, Café Latte & Cappuccino Available

Gratuities at your discretion MOBILE FREE ZONE

9.9.2024

****Whilst Kelly's Hotel makes every effort to ensure the accuracy and comprehensiveness of allergen information, all 14 allergens are in use in the kitchen**