



## EARLY BIRD Dinner Menu

Vegetarian Soup of the Day La Marine Creamy Seafood & Saffron Chowder Grilled Galway Bay Mussels with Cider, Shallot & Tarragon Butter, Grilled Sourdough Spanish Style 'Croquetas Ibérica' with Chive Aioli, Aged Manchego & Serrano Ham Goats Cheese, Pear and Candied Walnut Salad, with Celeriac Crisps (V) Starter of the Day

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Grilled Rib Eye Steak, Pink Peppercorn & Horseradish Butter, Confit Onion & Ratte Potato (€10 Supplement) Crispy Confit Duck Leg, Smoked Bacon & Leek, Pomme Mousseline, Sauce Bordeaux Pan Roast Supreme of Chicken, Creamed Potato, Girolle, Tarragon, Madeira Jus & Broccoli Grilled Fillet of Goatsbridge Trout, Spiced Parsnip & Vadouvan Orzo, Parsnip Crisps Risotto of Garryhinch Wild Mushrooms, Edamame, Aged Grana Padano & Garden Herbs (V) Dish of the Day

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Lemon Pavlova, Poached Rhubarb, Mascarpone & Raspberry Sorbet Classic Vanilla Bean Crème Brûlée with Petit Madeleine, Orange Segments La Marine Date & Ginger Sponge with Muscovado Sauce & Ginger Tuile Dessert of the Day

## **EARLY BIRD OPTIONS**

Enjoy Two Courses for €32.00 per person Enjoy Three Courses for €37.00 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 <u>MOBILE FREE ZONE</u> 14.2.2024 \*\*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