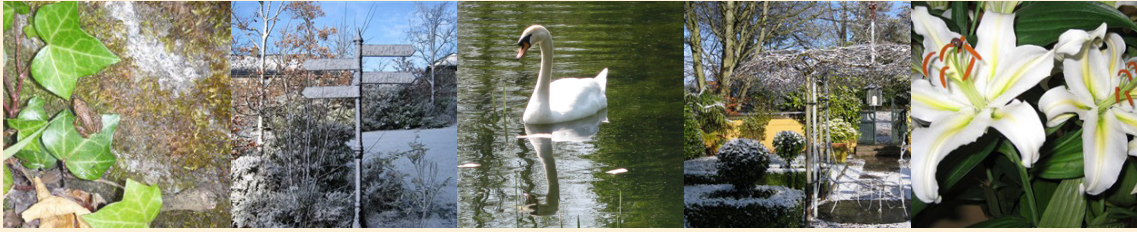


KILSHANE HOUSE



Winter Menu

*Confit of crispy Duck Leg
Waldorf mayonnaise and apple beetroot salad*

Parsnip and Winter Apple Soup

Green Tea and Ginger Sorbet

*Roasted Leg of Irish Venison
Brandy-cherry sauce, poached baby pears, red cabbage
and potato cake*

Or

*Monkfish Medallions
With salmon mousse, spinach and smoked coulis brandade*

*Vanilla Bean and Dark Chocolate Mousse
Ginger coffee ice cream and a shot of Tia Maria*

*Tea or Coffee
Homemade Petit Fours*

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KILSHANE HOUSE



Spring Menu

*Organic Salmon Gravalax
Bronze fennel, orange salad, and lime crème fraîche*

Cauliflower, Pear with Cashel Blue Cheese Soup

Raspberry and Basil Sorbet

*Grilled Fillet of Cod
Asparagus, baby artichokes, fresh truffles and shellfish bisque*

Or

*Rack of Kerry Lamb with Garlic Herb Crust
Barolo jus and vegetable panache*

*Vanilla Bean and Grand Marnier Mousse
Flamed raspberry & salted caramel ice cream*

*Tea or Coffee
Homemade Petit Fours*

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KILSHANE HOUSE



Summer Menu

Castletownbere Crab Salad
Avocado mousse, parmesan tuile

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*Vichyssoise Chilled Potato and Leek soup*

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Orange and Pink Grapefruit Sorbet

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*Baked Fillet of Lemon Sole*  
*Lime and coconut flavoured cray fish, herb beurre blanc*

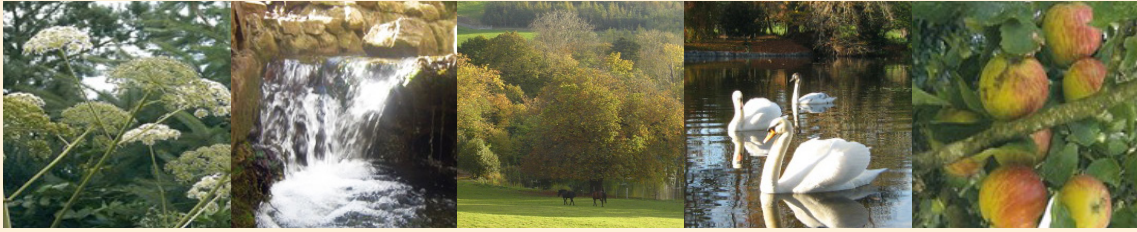
*Or*

*Oven Roasted Free Range Guinea Fowl*  
*Albufera sauce, asparagus, pea, and cured beef*

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Chilled Limoncello Parfait
Raspberry compote and dipped chocolate ladyfingers

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*Tea or Coffee*  
*Homemade Petit Fours*

# KILSHANE HOUSE



## *Autumn Menu*

*Tian of Roasted Pepper, Asparagus and Apricot  
gratinee with goat cheese, grilled figs, red currant and horseradish  
dressing, olive tapenade*

*Pumpkin with Pumpkin Seed Oil and Seeds Soup*

*Pineapple, Mango and Chilli Sorbet*

*Beef Fillet Wellington  
Mushroom duxelles and spinach in puff pastry, port wine jus, por-  
cini oil flavoured mash*

*Or*

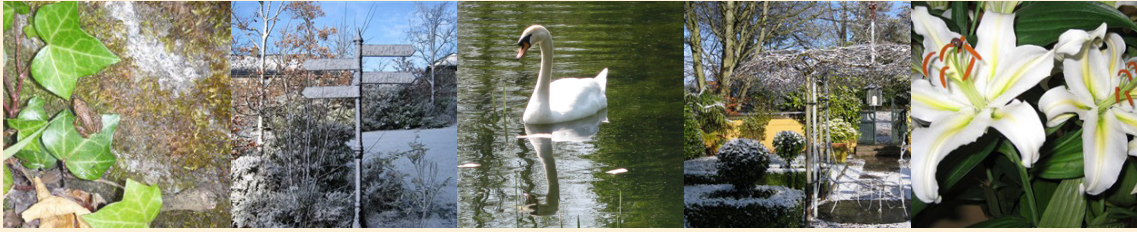
*Pan-fried Seabass  
Sautéed girolles, sea asparagus, Jerusalem artichokes  
and smoked bacon veloute.*

*Orange and Mascarpone Gateau  
With plum and apricot compote and calamansi Thai ice cream*

*Tea or Coffee  
Homemade Petit Fours*



# KILSHANE HOUSE



## *Formal Dining Room Menu*

### ***Scallops***

*Wrapped in cured bacon angel hair pasta and truffle infusion*

*Or*

### ***Pot-au-Feu Pedroso***

*Cassoulet of lobster, Atlantic fish and shellfish in ale and Vermouth broth*



### ***Tornado of Irish Beef***

*Braised oxtail, onion textures and morel, madeira sauce*

*Or*

### ***Loup de Mer a la Provençale***

*Fillet of sea bass, grilled scampi, ratatouille, and tomato gel*



### ***Goats Cheese & Honey Soufflé and Marinated figs***

*And hibiscus- balsamic dressing*



*Tea or Coffee*