

Derg Restaurant Menu

Starters

Melon with Serrano ham

watermelon, galia & honeydew,
serrano ham & blackberry & cardamon reduction (GF)

Ricotta, Parmesan, and pear tortellini

cream, basil & crispy parma ham crust (1,3,6,7)

Crabmeat & hake & prawn tian (1,2,3,4,7,9,10,14) (AGF)

whiskey Marie Rose sauce, smoked paprika & spinach cream

Homemade Soup of the day (1,3,7,10,11,12) (AGF)

With freshly baked bread

Grilled Portobello mushroom (7,9) (GF)

With beef tomato, mozzarella cheese, sweet pepper & tomato sauce & basil oil

Mains

8oz fillet Hereford steak (6,7,10,12)(GF) €7.95 Supplement

with a garlic puree potato, grilled asparagus, whiskey peppercorn sauce

Teriyaki glazed salmon (2,4,6,7,12) (GF)

cardamon & saffron rice, buttered green vegetables

Pan seared fillet of seabass (1,2,3,4,6,9)

with a roasted vegetable cous cous, coconut & sweet chilli

Slow roast pork belly (1,6,7,12) (AGF)

apple puree, red wine reduction, on puree potato & crispy onion

Crispy half roast duck (7,12) (GF)

braised red cabbage orange & Cointreau reduction

Traditional roast stuffed turkey & ham (1,6,7,9,12)

cranberry compote & pan jus reduction

Roast butternut squash tikka masala,

Hazelnut & cashew crust, saffron pilaff rice & warm naan bread(1,7,8,9)(AGF)

ALLERGENS: 1=cereals containing gluten, 2= crustaceans, 3=eggs, 4= fish, 5= peanuts, 6= soya, 7= milk, 8 =nuts, 9= celery/celeriac, 10 =mustard, 11= sesame seeds, 12= Sulphur dioxide (sulphites),13= lupin, 14= molluscs

Desserts

Homemade cheesecake (1,3,7,8)

Please ask your server for today's flavour

Apple & cinnamon crumble (1,3,7,8,12)

Crème anglaise & vanilla ice cream

Triple chocolate brownie (1,3,7,8)

Belgian chocolate sauce & vanilla ice cream

Banoffee pie (1,3,7,8)

Fresh bananas, Chantilly cream & toffee on a biscuit base, butterscotch sauce

Strawberry mille feuille (1,3,7,8)

Vanilla cream, strawberries, puff pastry

Bailey's cream filled choux bun (1,3,7,8)

Chocolate sauce

Traditional Christmas pudding (1,3,6,7,8)

With brandy anglaise

Tea or Coffee

€22.00 Mains only tea/ coffee

€30.00 Mains and dessert/starter & tea/ coffee

€38.00 Starter/mains/dessert & tea/ coffee

Baileys/Irish/French/Calypso coffee

€7.50

Please ask to see our extensive Cocktail menu

- *Some products are produced alongside nuts/nut oil so we cannot guarantee no trace.*
- *GF/AGF; If you are coeliac, highlighted dishes are Gluten Free/Available Gluten Free. A range of other dishes can be prepared without gluten with minor adjustments so please inform your server. All soups, chowders, sauces are gluten free.*
- *Please ask your server to see our wine list supplied by Findlater wines.*
- *Please ask your server for our Vegan menu.*
- *All of our breads & desserts are made in the hotel by our pastry team.*
- *All of our beef is Irish Hereford & sourced locally in ABP Nenagh, and can be fully traced from farm to fork.*