

Derg Restaurant Evening Menu

Homemade soup of the day (1,7,9)

With dairy cream & herb croutons

Grilled black pudding pancake (1,3,7,10,12)

With brie cheese, French dressed rocket, garden cress & balsamic

Kenmare oak Smoked salmon salad (3,4,10,12)

With dill aioli, baby capers & red onion

Creamed garlic mushrooms & chive crostini (1,7)

White truffle oil & garden cress

Melon platter of honeydew, galia & watermelon

With berry coulis, mango & passionfruit sorbet

Crispy Chorizo & feta salad (1,7,10,12)

With green bean, rocket & beetroot reduction

Caprese Salad (7,10,12)

Fresh sliced plum tomato, buffalo mozzarella & sweet basil scented with sea salt & olive oil

Atlantic Hake & Salmon Fishcakes (1,2,3,4,10,12)

With citrus leaves, lemon & tartar aioli

Herb pork schnitzel (1,7,12)

Garlic cream sauce, red cabbage & apple

Roast Stuffed Turkey & Limerick Ham (1,7,12)

Pan jus Gravy & cranberry sauce

Baked Fillet of Salmon (2,4,7,9,12,14)

With braised asparagus, sun blushed tomato & champagne chablis

Pan seared Supreme of chicken (7,9,12)

With wild mushroom sauce & parsnips crisps

Baked Fillet of Seabass (2,4,7,9,12,14)

With buttered greens, sun dried tomatoes & herb butter

Braised Lamb Shank (6,7,12)

Honey glazed roast vegetable, lamb reduction, elements of mint

Spinach & Ricotta Cheese Tortellini (1,7)

Cooked in a tomato & basil sauce with parmesan shavings

*** All the above main course are served with a choice of potatoes & vegetables or chips & salad ***

Derg Restaurant Evening Menu

Selection of dairy ice cream (1,3,7)

On a giant chocolate chip cookie with caramel sauce

Warm pistachio & raspberry tart (1,3,7,8)

With Chantilly cream & crème anglaise

Homemade triple chocolate espresso brownie (1,3,7,8)

Belgian chocolate sauce & hazelnut and honey ice cream

Strawberry & ginger crème brûlée (1,3,7,8)

With biscotti biscuits & cream

Fresh Strawberry Pavlova (3,7,12)

With dairy cream, fruit coulis & anglaise

Apple & blackberry Crumble (1,3,7,)

With cinnamon & vanilla ice cream, crème anglaise

Chef's homemade cheesecake of the day (1,7,8,)

With fruit coulis & fresh cream

Tea/Coffee

€35.00

Please see our A la Carte menu, ask your server if you wish to upgrade to this menu & they will be happy to advise.

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