

Nephin Restaurant Table D'hôte Dinner Menu €55.00

Starters

Pot Roasted Butternut Squash & Coconut Soup, Sundried Tomato Oil (MK, SP, CY)	€12.00				
Honey Mustard Goats Cheese Bon Bon, Beetroot Texture, Trio Quinoa Salad, Crispy Rice (MK, SP, MD, G, E,)	€14.00				
Duo of Salmon, Lemon Infused Home Cured & Gerry Hassetts Dressed BBQ Home					
Pickles, Sour Crouton, Avocado & Corriander Mayonnaise (MK, G, SP, E, F, MD)	€14.00				
Irish Ham Hock Croquettes, Spiced Mango Pineapple Chutney, Apple Puree, Orange Glaze (MD, SP, MK, G, E)	€14.00				
Main Course					
Roast Breast of Cornfed Chicken, Carrot & Cumin, Caramelised Onion, Ceylon Cardamon & Tomato Oil, Charred Peas (MK, SP, N, MD)	€29.00				
Pan Fried Fillet of Monkfish, Spiced Cauliflower, Smoked Haddock Gnocci, Chorizo Beure Blanc (F, SP, MK, E, SS, G)	€33.00				
Roast Atlantic Hake, Wasabi Sesame & Dilsk, Spinach, Aged Parma Ham, Spiced Tomato Chutney, Shellfish Bisque (MD, MK, F, SP, C, S)	€33.00				
Grilled Sirloin of Irish Grass Fed Beef, Celeriac and Vanilla Puree, Veal Jus, Beetroot & Ginger Marmalade, Smoked Cheese B (CY, MK, SP, MD, N, G) (Additional Supplement for Guests on Inclusive Menu €5.00)	3oxty, €33.00				



Desserts

Glazed Lemon Tart, Macerated Berries, Meringue, Greek Yogurt Sorbet (G, MK, E)	€11.00
Chocolate Delice, Crème Fraiche, Toasted Crushed Peanuts, Achill Island Sea Salt, Vanilla Ice-Cream (MK, N, E,G)	€11.00
Apple Parfait Apple Puree, Crunchy Crumble, Caramel Sauce, Raspberry Sorbet (MK, E, N, SP)	€11.00
Buttermilk Pannacotta, Rhubarb Compote, Granola, Blood Orange Sorbet (MK, SP, SS)	€11.00

Freshly Brewed Tea or Coffee ***

After Dinner Drinks

Selection of Teas & Coffees

Espresso	2.90	Camomile	3.00	Irish Coffee	7.60
Latte	3.80	Peppermint	3.00	Baileys Coffee	6.80
Cappuccino	3.80	Green Tea	3.00	French Coffee	6.80

Please note:

"Only meals offered on the Nephin Restaurant Menu can be served in the restaurant" "Children are to be supervised at all times please consider other diners" "During Holiday Periods Children on inclusive packages dining in the restaurant will be charged a €3.00 supplement each" Thank you for your co-operation it is a pleasure having you With us and enjoy your meal

Allergens

The following is a guide to what allergens are contained in our dishes at the Nephin Restaurant. You will see the following lettering and the allergen it contains below. If you have any concerns about dietary requirements, please do not hesitate to talk to our friendly team. G - Gluten; C - Crustaceans; E - Eggs; F - Fish; M - Molluscs; S - Soya Beans

P – Peanuts; N – Nuts; Mk – Milk; CY – Celery; MD – Mustard

SS – Sesame Seeds; SP – Sulphites; L – Lupin