



EARLY BIRD DINNER MENU

Vegetarian Soup of the Day

La Marine Creamy Seafood & Saffron Chowder

Grilled Glenbeigh Mussels in Garlic Butter

Inch House Black Pudding Salad with Caramelised Apple, Pickled Artichokes & Garlic Croutons

Baked Portobello Mushroom stuffed with Wicklow Blue Cheese, Garlic & Crispy Sourdough Crumbs

Grilled Slaney Rib Eye Steak with Sauté Onions, French Fries & Tarragon Mustard Butter (€5 Supplement)

Braised Lamb Shoulder with Winter Roast Vegetables, Red Wine Jus & Champ Mash

Pancetta wrapped Chicken Breast with Garden Greens, Roast Sweet Potato & Herb Dressing

Grilled Fillet of Hake with Roast Red Onions, Beans, Kale & Sesame Dressing

Pan Fried Salmon with Pickled Cucumber, Saffron Rice & Coconut Cream

Caramelised Onion & Chicory Tart with Meadowfield Goats Cheese & Organic Leaves (v)

Warm Pear Tart with Toasted Almonds, Vanilla Bean Ice Cream & Salted Caramel Sauce

Rich Chocolate Mousse with Roasted White Chocolate, Baileys Cream & Hazelnut Biscotti

Roasted Pineapple with Malibu Syrup & Passion Fruit Sorbet

Banana Ice Cream Sundae with Caramel Sauce

Lemon Pavlova with Berry Compote & Raspberry Sorbet

EARLY BIRD OPTIONS

Enjoy Two Courses for €24.00 per person

Enjoy Three Courses for €28.00 per person

6.30 p.m. to 7.30 p.m.

(Sun – Fri inclusive)

A Selection of Teas, Espresso Coffee, Café Latte & Cappuccino Available

Gratuities at your discretion MOBILE FREE ZONE

24.2.2020

****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**

