



Aghadoe Heights

HOTEL AND SPA



Christmas Menu C – 2018

Starters

Roasted Prawn Bisque, Brandy Cream

House Baked Soda Bread

Kerry's Cordal Goat Farm Cheese

Bally Makenny Potato, Cordal Mousse, Mooncoin Beetroot, Cranberry Gel, Candied Walnut

Seared Killmore Quay Scallops

Bacon Trotter Terrine, Cauliflower, Cabbage, Raisin

Skeghanore Duck

House Cured, Oats, Seared Foie Gras, Confit Leg Bon Bon, Mulled Fig

Main Course

Spillane's Monkfish

Barley, Gaelic Escargot, Spinach, Mussels, Coral, Mild Curry Froth

Manor Farm Corn Fed Chicken

Sweetcorn, Wild Mushroom, Tarragon Gnocchi, Pan Roasting Juice

Hereford Irish Beef Fillet

Malted Onion, Beef Dripping Roasted Potato, King Oyster Mushroom, Horseradish

Wild Irish Deer

Jerusalem Artichoke, Pomme Anna, Pear, Squash, Pontack Jus

Desserts

Aghadoe Arctic Role

Vanilla, Ginger, Damson, Mulled Wine Granita

Dark Chocolate Fondant

Truffle Pop Corn, Salted Caramel, Honeycomb, Raspberry Sorbet

Clementine Cheesecake

Clementine Gel, White Chocolate Sorbet, Brown Sugar Meringue

Apple Mile Fuille

White Chocolate Mousse, Caramelised Apple Puree, Cronin's Cider Sorbet

Selection of Irish Artisan Cheese

Aghadoe Oat Crackers, Spiced Grape Chutney

Desserts are served with freshly brewed tea or coffee and mince pies

€55. per person. Service Charge of 12.5% will apply for parties of 8 persons or more. All menus are subject to change based on produce availability at the time.



Aghadoe Heights Hotel & Spa

Killarney, Co.Kerry, Ireland - www.aghadoeheights.com