

L A K E R O O M

Our exclusive menu celebrates some of Ireland & Kerry's finest artisan producers. Fusing time-honoured flavours, foraged plants, innovative techniques and meticulous preparation methods, it delivers a remarkable gastronomic experience. The Lake Room is an intimate setting, complete with the breathtaking backdrop of the Lakes of Killarney and the MacGillycuddy Reeks, as well as it's own wine cellar.

Welcome

Amuse Bouche

a small introduction with a creative fun bite
with the compliments of our chef
check with your server about dietary requirements

To Begin

Some of the local suppliers
featured on our menu tonight

Oysters
Realt Na Mara, Cromane, Kerry

Beef
Flesk Meats, Ballyvourney, Cork

Mozzarella
Toonsbridge, Cork

Chicken
Tim Jones, Killarney, Kerry

Fish & Seafood
Spillane's Seafood, Killarney, Kerry

Dingle Bay Goat Cheese
Dingle Bay, Kerry

Goatsbridge Trout Caviar
Thomastown, Kilkenny

Velvet Cloud Yoghurts
Claremorris, Mayo

All our beef is of Irish Origin

Carpaccio of Veal Loin €19.50

summer mushroom salad, pickled shimeji mushrooms,
almond butter vinaigrette, smoked egg yolk purée
contains sulphites, milk, almond, egg

Chicken Liver Pâté €12.50

chargrilled brioche, shallot chutney, granny smith purée
contains sulphites, milk, wheat, egg, mustard

Realt Na Mara Oysters €16.50

bloody mary vinaigrette, seaweed powder
contains mollusc, sulphites, barley, milk, celery, fish, soya

Escabeche of Poached Sea Trout €14.50

green olive, basil oil, tapioca cracker
contains fish, sulphites, barley, celery

Pickled Carrot Salad €12.50

harissa spiced velvet cloud sheep's yogurt,
carrot jam, citrus vinaigrette
contains sulphites, milk, mustard

Toonsbridge Mozzarella Salad €15.50

heirloom tomato, chilled mozzarella espuma, kalamata olives
contains milk, sulphites

our appetiser will be served with freshly baked bread and butter
may contain wheat, oat, barley, milk

Followed By

Loin of Irish Hereford Beef €37.50

carrot purée, horseradish cream, jus

contains sulphites, milk - €8 SUPPLEMENT FOR GUESTS ON A DINNER INCLUSIVE

Rump of Local Lamb €34.50

courgette & basil purée, parmesan gnocchi, baby gem lettuce, jus

contains sulphites, milk, wheat, egg

Corn-fed Irish Chicken €32.50

broccoli purée, braised leeks, confit king oyster mushroom, chicken jus

contains sulphites, milk

Pan-fried Fillet of Halibut €39.50

cauliflower purée, grilled asparagus, goatsbridge trout roe, lime butter emulsion

contains sulphites, milk, fish

Roasted Fillet of Cod €36.50

fregola sarda, fennel, lardo di collonata, langoustine bisque espuma

contains fish, wheat, sulphites, milk, crustacean

Dingle Bay Goat's Cheese Pithivier €28.50

aubergine & piquillo pepper chutney, smoked aubergine purée, glazed beetroot, beetroot jus

contains wheat, egg, sulphites, milk, mustard - PLEASE ALLOW 25 MINUTES COOKING TIME

main courses are served with potatoes and vegetables of the day

may contain milk, celery, sulphites, almond, hazelnut, walnut

And Finally

Valrhona Dulcey Chocolate Panna Cotta €13.50

yuzu, pineapple, cardamon, green tea

contain milk, soya

Peach Melba €12.50

peach poached in grenadine, white chocolate, vanilla ice cream

contain soya, eggs, milk

Whipped Baked Cheesecake €12.50

cherries, sable breton, pistachio ice cream

contain wheat, eggs, milk, pistachio

Fraisier €13.50

strawberry & mousseline cake, marzipan, elderflower & strawberry sorbet

contain egg, wheat, milk, almond

Dark Chocolate Sphere €14.50

bailey's iced parfait, praline lime crunch, hot chocolate sauce

contains egg, milk, hazelnut, almond, wheat, soya

Iced Nougat €13.50

raspberries, honey, apricot, candy floss, nougatine

contains egg, milk, almond, pistachio

End

Tea/Coffee €7.50

freshly brewed tea, herbal infusion or coffee, house made petit fours

contains wheat, barley, oats, egg, milk