



## *Garryvoe Hotel Restaurant Sample Menu* *“Flavours, Freshness & Simplicity”*

Head Chef Kevin O’Sullivan believes that the secret to great cooking lies in the quality of the raw ingredients. Using only the freshest seasonal produce, sourced locally, Kevin brings a blend of traditional classics & contemporary dishes to the Garryvoe Hotel with a special emphasis on Seafood.

Good honest food produced with passion & attention to detail.

**We hope you enjoy your meal.**

*All our meat & poultry is Irish sourced from local & quality assured suppliers to ensure certified traceability from farm to fork.*

### **Appetisers**

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| Game Terrine flavoured with Truffle Oil, Mixed Leaf Salad,<br>Brioche, Apple & Prune Chutney | €8.50 |
| Golden Fried Salmon & Crab Cakes with Wilted Greens and Saffron Sauce                        | €9.50 |
| Caramelised Red Onion Tart with Ardsallagh Goats Cheese,<br>Rocket & Balsamic Dressing       | €8.50 |
| Smoked Trout Rilletes, Baby Leaf Salad & Citrus Vinaigrette                                  | €9.50 |
| Seasonal Soup chosen daily from the best ingredients our local<br>supplier has to offer      | €6.50 |
| Risotto of Mixed Herbs & Lemon with Grilled Mackerel, Chilli Oil                             | €9.50 |
| Pan Fried Pigeon-Breast with Colcannon, Salsify & Red Wine Jus                               | €9.00 |



RESTAURANT SAMPLE MENU

**Garryvoe Classic Appetisers**

*(€5.00 supplement for guests on hotel packages)*

Traditional Ballycotton Prawn Cocktail with Little Gem Lettuce,  
Sauce Marie Rose €16.00

Seared Castletownbere Scallops with Clonakilty Pudding,  
Cauliflower Purée & Spinach Sauce €13.95

**Main Course**

Free Range Chicken, Pomme Anna, Carrot Purée,  
Roast Shallots & Salsa Verde €25.00

Golden Fried Ballycotton Plaice Fillets, Crispy Potatoes  
with Capers, Mixed Leaves & Sauce Gribiche €25.00

Roast Hake, Mushroom Fricassée, Asparagus Tips €26.00

Pan Fried Skeaghamore Duck Breast, Creamy Savoy  
Cabbage, Light Red Wine Jus €27.00

East Cork 100z Sirloin Steak, Horseradish Potato Purée, Crispy  
Onion Rings served with Jameson & Green Peppercorn Sauce €29.00

Aubergine Wraps of Pinenuts, Spinach and Oak Smoked  
Gubbeen Cheese, Paprika Aioli €22.00

**Garryvoe Classic Main Courses**

*(€5.00 supplement for guests on hotel packages)*

East Cork 100z Fillet Steak, Horseradish Potato Purée,  
Onion Rings & Jameson & Green Peppercorn Sauce €32.50

Traditional Homemade Scampi, Pont Neuf Potatoes, Rouille & Salad €33.50



RESTAURANT SAMPLE MENU

**Dessert**

|  |       |
|--|-------|
| Warm Chocolate Fondant with Pistachio Ice-Cream<br><i>(Please allow 10 minutes extra for baking)</i> | €7.50 |
| White Chocolate & Raspberry Trifle   | €7.00 |
| Star Anise Crème Brûlée, Mixed Berry Compote   | €7.00 |
| Warm Pear & Almond Tart with Vanilla Ice Cream   | €7.00 |
| Tim O's Cheese Selection with Fresh & Dried Fruit, Chutney & Oatcakes                                | €8.50 |