



TINAKILLY
COUNTRY HOUSE HOTEL
& RESTAURANT

SAMPLE DINNER MENU

SUNDAY & MONDAY EVENINGS

Leek, Potato and Onion Soup with crème fraiche	€ 4.50
Pan fried Mushroom Boudin Blanc served with garlic mashed potato and oxford jus	€ 9.00
Blue Cheese Salad served with baby pears, toasted pecan and pinenuts, french dressing	€ 8.00
Oven Roasted Quail served with orange salad and citrus dressing	€ 9.00
Pan-fried Scallops served with a sundried tomato ratatouille	€ 10.00
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Char-grilled Fillet of Beef with broccoli, garlic mashed potato and red wine jus	€ 24.00
Supreme of Chicken served with gratin potato, baby vegetables and tarragon jus	€ 18.00
Pan-fried Fillet of Seabass and Scallops, rosti potato, ratatouille, lemon and caper butter	€ 22.00
Duo of Confit Duck Leg and Breast served with Fondant potato, red onion marmalade, redcurrant jus	€ 22.00
Wild Mushroom and Herb Risotto with parmesan and basil pesto	€ 14.00
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Apple and Cinnamon Tart with vanilla ice-cream	€ 7.00
Classic Lemon Tart served with Bailey's and cinnamon ice cream	€ 7.00
Pear and Almond Tart served with Raspberry Sorbet	€ 7.00
Vanilla Crème Brulee served with hazelnut biscuits	€ 7.00
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Selection of Irish cheeses served with kumquat marmalade	€ 11.00
Selection of Irish cheeses with a glass of ruby port	€ 15.50
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Tea	€ 2.50
La cafetiere coffee	€ 3.00
Herbal Tea	€ 2.50
Decaffeinated coffee	€ 3.00
Cappuccino	€ 3.75
Espresso coffee	€ 3.25
Hot chocolate	€ 3.50
Latte/Mocha	€ 3.50

(All tea /coffee served with our home-made petit fours)

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*Full A la Carte Menu served Tuesday to Saturday inclusive.
Reduced A la Carte Menu served Sunday & Monday inclusive.*

We kindly request that all mobile phones are switched off in the Restaurant to ensure a tranquil environment and more enjoyable meal.
Thank You.