

LANDLINE



PARK HOTEL KENMARE, SHELBOURNE ST,
KENMARE, CO. KERRY, V93 X3XY

LANDLINE

APERITIF OF THE SEASON

Honey Negroni, *a delicate twist on the Negroni with Gleninchaquin Wild Honey* (7,12) - 18euro
Plum Apéritif, *House-made Fresh Plum Liqueur, Jasmine Tea and a hint of Cardamom* - 10euro

STARTERS

Quail, *Stuffed Breast, Swede, Alsace Bacon, Winter Chantrelle, Pear* (3,7,9,12)
Little Blackhill Farm Beetroot, *Lemon Ricotta, Almond, Apple, Plum Dressing* (7,8,10,12)
Cévenne Onion Velouté, *Local Smoked Haddock, Crispy Egg, Onion Soubise* (1,3,4,7,9,12)
Roast Scallop, *Fennel, Apple, Oscier Caviar, Seaweed Butter Sauce* (4,7,9,12,14)

MAINS

Hereford Ribeye, *Hen of the Woods, Cafe de Paris, Chunky Chips, Sauce Bernaise* (3,9,10,12) supplement (12euro)
Wild Mushroom Risotto, *Roast Cep, Trompette, Truffle, Aged Parmesan* (7,9,12)
Black Sole, *Sauce Grenobloise* (4,7,10,12) supplement (12euro)
Venison, *Loin, Braised Shoulder, Spiced Sausage, Timur Pepper Sauce* (7,9,10,12)

DESSERTS

Paris Brest, *Plum Compote, Vanilla Namelaka, Sherry Sabayon* (1,3,7,8,12) Serves Two
Blue Bottle Coffee Cremeux, *Croissant Ice Cream, Mascarpone* (1,3,6,8,12)
Irish Farmhouse Cheese Selection, *Ballylisk, Durrus, Milleens, Knockatee Blue, St Tola Ash, Fig & Pear Chutney* (1,7,12)
Glouncross Buttermilk Tart, *Hazelnut Whipped Ganache, Dentelle, Vanilla Ice Cream* (1,3,7,8)

3 Courses - 95euro • 2 Courses - 85euro

ALLERGENS

1. Cereals 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts 9. Celery
10. Mustard 11. Sesame seeds 12. Dioxide & Sulphites 13. Lupins 14. Molluscs