

HOLLY MENU

€40pp



Jacks Seafood Chowder
Selection of Fresh, Smoked Seafood, Cromane Mussels

Atlantic Crabmeat Risotto
Cooleeney Camembert, Parmesan, Truffle Oil

Pulled Pork Spring Rolls
Apples, Mixed Vegetables, Beetroot, Plum Dip

Crab Claws
Seasonal Salad, Garlic & Herb Butter



Crispy Skinned Salmon
Cauliflower, Samphire, Beetroot

Seared Hake Fillet
Chorizo, Chickpeas, Coriander

Char Grilled Sirloin of Beef
Pomme Anna, Mushroom, Kale

Pan Roasted Chicken Supreme
Pumpkin, Black Pudding Champ, Asparagus



Assiette of Jack's Desserts
Tea & Coffee

IVY MENU

€50pp



Tempura Tiger Prawns
Roasted Pepper Salsa, Sweet Chili Sauce, Pesto

Roulade of Braised Rabbit
Fig, Mushroom, Serrano

Pan Seared Scallops
Asparagus, Prawns, Orange

Pumpkin Tarte Tatin
Chulchoill Goats Cheese, Rocket, Pecans



Pan Seared Turbot
Petit Pois, Pearl Onion, Risotto

Grilled Black Sole on the Bone
Lemon, Chive, Beurre Blanc

Char Grilled Fillet
Pomme Anna, Mushroom, Kale

Rack of Kerry Lamb
Salsify, Spinach, Potatoe Rosti



Assiette of Jack's Desserts
Tea & Coffee

Menus Subject To Change

NEW YEARS EVE

€60pp

Glass of Bubbly on Arrival



Trio of Cromane Oysters
Au Natural, Kilpatrick, Champagne Hollandaise

Seared Pigeon Fillet
Black Pudding, Apple, Cranberry

Open Ravioli of Crab
Mussels, Samphire, Fennel

Chulchoill Goats Cheese
Beetroot, Pecans, Rocket



Lobster Thermidore
Prawns, Kataifi, Parmesan

Grilled Black Sole
Scallops, Lemon, Beurre Blanc

Venison Loin
Red Cabbage, Chestnut, Sweet Potato

Beef Fillet
Foie Gras, Kohlrabi, Asparagus



Assiette of Jack's Desserts
Tea & Coffee

