

# AILEENS

## sunday menu

### WELCOME

#### Selection of Homemade Breads

*Cuinneog butter, sea salt*

### STARTERS

#### Liscannor Crab

*confit tomato, lime mayo, frizze salad*

#### Atlantic Red Prawn Cocktail

*brandy infused Marie Rose sauce, shredded iceberg*

#### Sunday Soup Special

*served with homemade bread*

#### Ardsallagh Goats Cheese in Kataffi

*Armada beets, local honey, micro greens*

### MAINS

#### Aileen's Sunday Roast Beef

*28 days matured Irish Rib Eye, Yorkie, glazed baby vegetable, duck fat roast potato, stuffing balls, creamed potato and rich roast gravy*

#### Glazed Maple Cured Pork Belly

*carrot, black pudding, crispy crackling, cider gravy*

#### Supreme of Irish Cornfed Chicken

*truffle whipped potato, vegetable fricassee, chicken jus*

#### Wild Atlantic Hake

*curried mussels and leeks, pressed potato*

#### Herb Gnocchi

*organic wild Irish mushrooms, onion puree, parmesan*

### DESSERTS

#### Yogurt

*raspberry and pistachio*

#### Champagne Rhubarb

*custard*

#### Valrhona Chocolate

*cherry brandy, mascarpone, cherries*

#### Selection of Irish Cheese

*condiments, soda crackers*

### TEA / COFFEE

2 course meal inc. tea and coffee €29

3 course meal inc. tea and coffee €36

