



The Carleton Restaurant

W E D N E S D A Y - S U N D A Y

£30.00pp

To Start

- Soup De Jour served with Homemade Bread - 1 / 3 / 7 / 9
Fivemiletown Goats Cheese, Gingerbread & Hazelnut Crumb - 7 / 8
Donegal Scallops, Cauliflower & Chorizo, Black Pudding - 1 / 2 / 7
Rabbit, Bacon, Cabbage, Carrot, Red Wine Sauce - 7
Game Terrine, Celeriac Remoulade, Seasonal Leaves, Cranberry Relish - 3 / 7 / 10
Katafi of Dublin Bay Prawns served with pickled Cucumber & Chili Dressing - 1 / 3 / 7

Main Course

- Cherry Valley Duck, Sweet Potato, Beetroot, Pak Choy, Star Anis Sauce - 7
Pan Seared 10Oz Dry Aged Sirloin Steak, Roast Carrots, Tomato, Onions (Supplement of £5)
Roast Whole Lemon Sole, Dill, Lemon and Seafood Velouté - 7
Supreme Breast of Chicken, Fondant Potato, Moral & Pan Velouté - 7
Risotto, Mushroom, Pea, Butternut & Parmesan - 1 / 7
Roast Rump of Lamb, Dauphoise potato, Butternut, Rosemary Jus - 7 (Supplement £3)
Roast Loin of Venison served with Black Olives, Kale Celeriac Puree & Jus - 7 (Supplement £3)
Roast Partridge served with Braised Red Cabbage, Bread Sauce Tenderstem Broccoli
& Game Jus - 7

All Main Courses Served with a Side of Tripple Cooked Chips or Creamy Mash

To Finish

- Banoffee Roulade, Caramelised Banana's, Mixed Berries - 1 / 3 / 7
Panna Cotta, Berries, Granola & Honeycomb - 1 / 7 / 8
Selection of Irish Artisan Cheese, Spiced Apple & Plum Chutney, Artisan Biscuits - 1 / 7 / 9
Chocolate Fondant, Winter Berry Compote, Vanilla Bean Ice Cream - 3
Lemon Tart served with Raspberry Sorbet - 1 / 3 / 7

Allergens 1—Wheat / 2—Crustaceans / 3—Eggs / 4—Fish / 5—Peanuts / 6—Soybeans / 7—Milk / 8—Nuts / 9—Celery
/ 10—Mustard / 11—Sesame / 12—Sulphur / 13—Lupin / 14—Mollusk

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