

NELLIGAN'S

Est. 1995

Bar & Restaurant

Graduation Sample Menu

Fresh Seasonal Soup of the Day

Served with brown soda bread and country butter

Chicken & Mushroom Bouchée

Cream velouté, crisp puff pastry case

House Smoked Delice of Salmon

Natural yogurt & hazelnut dressing

Warm Bluebell Goats' Cheese & Sundried Tomato Bruschetta

Seasonal leaves, balsamic reduction

Pan Seared Slice of Inch House Black Pudding

Wild berry compote, fine leaves



Grass Fed Black Angus 8oz Sirloin Steak (€5 supplement)

Roasted portobello mushroom, triple cooked chips, cracked black pepper cream

Pan Seared Chicken Supreme

Infused with thyme & lemon, tarragon jus

Duet of Salmon & Seabass

Buttered asparagus, basil oil

Marinated Pork Chop

apple & plum compote, cider gravy

Goats Cheese & Mediterranean Vegetable Parcel

rocket salad and sun-dried tomato aioli

Selection of Mixed Vegetables & Potatoes



Homemade Apple Pie

crème anglaise, fresh cream

Fresh Strawberry & White Chocolate Cheesecake

Chantilly cream

Selection of Ice Cream

in a wafer basket with butterscotch sauce

Lemon & Ginger Posset

Fruit of the forest compote, sable biscuit

Rich Chocolate Torte

vanilla ice cream, raspberry reduction

Freshly Brewed Tea & Coffee