



ARD RÍ HOUSE
HOTEL

Kiltevena Room Menu

Seasoned Dressed Mushrooms with a Garlic and Herb Dip
(Gluten, Lactose, Egg)

Duck Liver Pâté with Red Onion Marmalade & Crispbreads
(Wheat, Milk, Sulphites, Soya)

Homemade Cream of Vegetable Soup
(Lactose, Celery, Sulphites)

Creamy Chicken and Mushroom Vol au Vent
(Wheat, Eggs, Milk, Celery, Sulphites)

Tiger Prawn Cocktail with a lightly spiced Marie Rose Sauce
(Crustaceans, Eggs)



Prime Roast Irish Striploin of Beef with Yorkshire pudding and a Red Wine Gravy
(Gluten, Lactose, Soya, Sulphites, Egg, Mustard)

Honey Roast ½ Duckling with Lyonnaise Potato and a Caramelized Orange Sauce
Supplement of €6.00
(Gluten, Lactose, Soya)

Supreme of Chicken stuffed with White Pudding and Sun-kissed Tomato and wrapped in Smoked Bacon with a Wild Mushroom Sauce
(Gluten, Milk, Eggs, Celery, Soya)

Marinated Chicken Curry served with Basmati Rice, Poppadom and Mango Chutney
(Milk)

Baked Fillet of Cod with a Scallion Potato Cake and a Dijon Parsley Sauce
(Gluten, Fish, Eggs, Celery, Mustard, Milk, Sulphites)

Roast Stuffed Turkey & Ham with a rich homemade Gravy & Cranberry Sauce
(Gluten, Lactose, Soya, Egg, Sulphites)

Prime 10 oz. Striploin Steak with sautéed Mushrooms & Onions and a cracked Pepper Sauce
Supplement of €6.00 (Soya, Lactose)

Buffalo Ricotta and Spinach Ravioli with Sautéed Mushrooms and a Tomato and Chili Cream Sauce
(Gluten, Milk, Eggs, Sulphites)



Rustic Apple Pie with Vanilla Ice Cream & Crème Anglaise
(Gluten, Lactose, Egg, Soya, Sulphites)

Homemade Chocolate Brownie with a Hazelnut Ice-cream
(Gluten, Milk, Eggs, Soya, Hazelnuts)

Cheesecake of the Day
(Gluten, Eggs, Milk, Soya, Sulphites)

Raspberry Pavlova Roulade with a Passion Fruit Sorbet
(Lactose, Egg)

Selections of Ice Creams in a Wafer Basket with warm Chocolate Sauce
(Gluten, Lactose)



Freshly Brewed Tea/Coffee

3 Courses with Tea or Coffee €29.00pp

2 Courses with Tea or Coffee €24.00pp