



## À La Carte Menu

### Table d'Hôte Dinner Menu €68 per person

Our Table d'Hôte menu includes  
amuse bouche, starter, main course, dessert, tea/coffee and petit fours

#### Starters

##### **Castletownbere Crab**

*Prawn Tartare, Spiced Coconut Broth*  
18.00

##### **Red Wine Local Mackerel**

*Seasonal Vegetables, Sourdough Bread, Homemade Guinness Mustard*  
16.00

##### **House Salad**

*Seasonal Leaves, Cashel Reserve Cheddar, Candied Walnuts, Poached Pears, House Vinaigrette*  
15.00

##### **Foie Gras Ballantine**

*Duck Tartare, Mini Apple, Brioche*  
18.00

##### **Baked Ballyisk Irish Brie**

*Sneem Black Pudding Crumb, Kerry Chorizo, Truffle, Crusty Bread*  
16.00

##### **Harmony of Carrot**

*Homemade Truffle Ricotta, Smoked, Pickled, Puree, & Crisp Carrot*  
15.00

#### Main Courses

##### **Killeen House Signature Irish Beef Wellington**

*Foie Gras, Wild Mushroom Duxelle & Pickled, Foie Gras Jus*  
*Table d'Hôte Supplement 8*  
44.00

##### **Irish Sauteed Chicken**

*Apple & Calvados Cream Sauce, Mushroom, Smoked Lardons & Bone Marrow Mash*  
34.00

##### **Rump of Kerry Lamb**

*Mini Ratatouille, Black Olive Tapenade, Thyme Jus*  
*Table d'Hôte Supplement 10*  
42.00

##### **Baked Fillet of Irish Halibut**

*Lovage Crust, Lime & Champagne Emulsion, Fennel & Citrus Salad*  
39.00

##### **Panfried Fillet of Local Hake**

*"Petit Legumes", Spiced Saffron Broth*  
34.00

##### **Irish Seaweed Gnocchi**

*Roasted Jerusalem Artichokes, Killarney Wild Garlic Pesto, Brown Butter*  
34.00

Allergen menu available on request



## Desserts

### **Strawberry Fool**

*Locally Sourced Strawberry, Meringue, Angel Delight, Champagne Jelly*  
15.00

### **Breton**

*Sable Biscuit, Feuillantine, Salted Caramel,  
Dark Chocolate Mousse*  
18.00

### **Hazelnut Panna Cotta**

*Roasted Jerusalem Artichoke, Hazelnut Ice Cream*  
15.00

### **Selection of Homemade Sorbet**

*House Mead Infused Blackberries, Blackcurrant & Elderflower Tuille*  
13.50

### **Selection of Irish Farmhouse Cheese**

*Served with Traditional Accompaniments*  
*Table d'Hôte Supplement 4*  
18.00

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Freshly brewed Soma Tea or Coffee

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Allergen menu available on request

At Rozzers Restaurant in Killeen House, our team of dedicated chefs are focusing in using the best local and seasonal produce, working closely with artisan suppliers to get you the best possible food culinary journey.

All our food is fresh, seasonal and cooked to order in our kitchen.

If you have any allergies or dietary requirement, please contact a member of our waiting team and they will be able to assist you.

We are delighted to have you in our restaurant tonight and I hope you will enjoy the experience as much as we enjoyed cooking for you.

Bon Appetit

Cyrille Durand

Head Chef