

VEGETARIAN AND VEGAN DISHES

Vegetable and Grains Lasagne

with a fresh tomato and basil dressing and a crispy sweet potato

Mixed Bean Chilli Hot-pot

topped with garlic potatoes and served with a fluffy long grain rice

Slow Cooked Seasonal Vegetables

with a spicy korma sauce and a hint of coconut and with pilaf rice

Selection of Stir-fried Crispy Vegetables

tossed in sesame oil and black beans and with toasted pine nuts and egg noodles

DESSERTS

Selection of Ice Creams

served on a tuille disc with a choice of sauces

Home Made Raspberry and Almond Bakewell Tart

with a lemon curd cream and toasted almonds

Chocolate Fudge Cake

with a hint of orange with a vanilla ice cream and a zesty orange compote

Sticky Toffee Apple Cake

with a rum and raisin ice cream and butterscotch sauce

Vanilla Brûlée

with a forest berry compote and a home-made hazelnut cookie

A Selection of Irish Farmhouse Cheeses

TEAS, COFFEES AND LIQUEURS

We have a wide selection to choose from – please ask for details

(A supplement applies for some speciality coffees)

The Killeen House Hotel & Rozzers Restaurant are proud to be partnered with the following food suppliers.

Spillanes Seafoods

T.J. Cronin & Sons, Butchers

O'Callaghan Fruit & Vegetable suppliers

Our promise to you is that together we will strive to provide you with the best available local Irish produce.

ROZZERS

RESTAURANT

AT THE KILLEEN HOUSE HOTEL

DINNER MENU

CHOICE OF MAIN COURSE
AND ANY OTHER COURSE

€39.50 per person

CHOICE OF MAIN COURSE AND
ANY OTHER TWO COURSES

€49.50 per person

FULL MENU INCLUDING ONE CHOICE
FROM ALL COURSES

€55.50 per person

TEA, COFFEE AND PETIT FOURS ARE INCLUDED WITH ALL MEALS

(10% service charge is automatically added on to bills for parties of eight guests or more)

THE FOOD ALLERGENS USED IN THE PREPARATION OF OUR FOOD CAN BE VIEWED IN A SEPARATE MENU AVAILABLE TO ALL OUR GUESTS.

PLEASE ASK A MEMBER OF STAFF IF YOU WISH TO VIEW THESE MENUS.

***Please note that some of our dishes may contain traces of nuts.
Please ask your server for more information.***

APPETISERS

Six Cromane Bay Oysters

from our salt-water tank, served au natural, house style or Kilpatrick style

(Supplement of €6.00 per portion)

Open Ravioli of Seared Scallops and Prawns

with leek and courgette and served with a light garlic cream

Caesar Style Salad

served with or without anchovies

Slow Roasted Barbeque Glazed Irish Pork Belly

with a Granny Smith apple compote, crispy duck confit bon bons and a fresh chilli salsa

Killeen House Cured Gravlax and Spillane's Smoked Salmon

with horseradish, beetroot and a pickled cucumber and served with a light soya dressing

Cordal Goat's Cheese

with black olive and roasted cherry tomato on a toasted brioche with a fine ratatouille and candied walnuts and a rocket pesto dressing

Asian Style Chickpea and Sticky Rice Cake

With roasted red peppers and a micro herb salad with a coriander and citrus dressing

SOUP SORBET SALAD

Freshly Prepared Cream Soup of the Evening

Citrus Flavoured Sorbet with a Hint of Malibu

Killeen House Salad

Rozzers Atlantic Seafood Chowder

MAIN COURSES

Pan Seared Escalope of Irish Salmon

with a pea risotto and a prawn and tomato fondue served with a garlic and lemon dressing

Oven Roasted Supreme of Chicken

with crispy chorizo and straw potatoes on a rich bean cassoulet

Pan Fried Fillet of Irish Beef

served with a celeriac gratin wild mushroom fricassee sweet carrot puree and a port and wine sauce

Grilled Medallions of Monkfish

wrapped in Parma ham on a Mediterranean style cous cous with wilted baby spinach topped with crisp sugar snaps and a basil dressing

Roast Rack of Kerry Lamb

with an herb crust and a spiced aubergine with sweet potato fondants and a thyme and red wine reduction

Skeaghanore Duck Breast

with a pistachio crumb on a stir fry of crisp Asian greens and egg noodles with sesame and a black bean dressing

ROZZERS SPECIALS

A LITTLE EXTRA COST.....BUT A LOT MORE PLEASURE!

Chateaubriand - Prime Fillet of Irish Beef

served with a section of vegetable and a trio of sauces

(Minimum of two guests, supplement of €8.00 per person)

Dingle Bay Lobster

from our salt-water tank. Served house style or as you like it

(Supplement of €16.00 per person)

Surf 'n'Turf – Dingle Bay Lobster and Prime Fillet of Irish Beef

with cheesy gratin potatoes wilted spinach and a duo of sauces

(Supplement of €16.00 per person)

ALL OF THE ABOVE ARE SERVED WITH A SELECTION OF FRESH VEGETABLES.
PLEASE LET US KNOW IF YOU WOULD PREFER FRENCH FRIES OR A GARDEN SALAD.