

MH
MARYBOROUGH
HOTEL

CHRISTMAS MENU

Dinner: €49 pp

STARTERS

Roast Cauliflower Soup

Pickled trumpet, Pomegranate and sumac emulsion

2/5/8/V (G/F)

Seared Scallops

Squid ink and Dublin bay prawn risotto, glazed chanterelle mushrooms, dill emulsion, bisque.

2/3/6/8/12 (G/F)

Chicken Liver Parfait

Date and tamarind chutney, toasted brioche, crushed walnuts. 1(o/

w) 2/4/5/8/

Local Ardsallagh Goat Cheese

Roast beetroot textures, honey and oat biscuits,

Pistachio, grape verjus and tarragon dressing.

1(w/o)2/8/9 V

Clonakilty Black Pudding Croquette

Apple and rosehip gel, crushed hazelnuts, watercress Aioli

1 (w/o)/4/5/8/13

Maryborough Seafood Chowder

Brunoise of root vegetables, mixed seafood, grilled smoked salmon, dill and white wine cream.

2/6/8/12 (G/F)

MAINS

Sheehan's Rolled and Stuffed Free-range Chicken

Spinach and ricotta Matzo balls
Parmesan and potato rosti
Creamy chicken broth
Sun-dried tomatoes and
Smoked pancetta,
1(W) 2 /8/

Fillet of 8 oz Hereford Beef

Pomme Anna and truffle potatoes, Celeriac purée,
shallot marmalade, Bone marrow jus
2/5/8/ (G/F)

Arancini (v)

Kohlrabi and butternut slaw, tikka spiced nuts, light coconut curry
2/4/9/10
Vegan

West Cork Skeaghanore Duck Breast

Winter squash, fig and plum Jam, spinach emulsion, honey and
balsamic jus
2/8 (G/F)

Sea-Bass Filets

Prawn and jalapeño tater tots, Charred baby gem, black garlic and
buttermilk anchioda sauce.
1(W) 2/6/8/12

Venison Fillet

Celeriac and Chestnut puree, charred leek, salt baked beetroot, port
wine reduction
2/5/8 (G/F)



SIDES

House Fries

Maldon sea salt
1/2

Seasonal House Salad

Salted pumpkin seeds, sweet Honey and mustard dressing.
2/4/5 V

Roast Baby Potatoes

Duck fat and sage
2/8

Buttered Steamed Seasonal Vegetables

Garlic and herb butter V (G/F)
2/8

Kimchi and Baby Leave Salad

Crushed cashew, toasted sesame
Creamy soya and ginger dressing.
4/ 5/10 Vegan

DESSERTS

White Chocolate and Bailey's Parfait

Roasted hazelnuts, Bottega liquor fudge sauce

1(w) 2/7/8/9/13

Vanilla Bean Panna Cotta

Blackberry and honey compote, lemon gel, lavender biscotto

1(w) 2/8/13

Dark Chocolate Delice

Mint Stracciatella gelato, pistachio crisp

1(w)/7/8/9/13

Sticky Toffee Pudding

Bourbon butterscotch, salted caramel ice cream

1(w) 2/8/9/13 V

Selection of Irish Farmhouse Cheeses

Cashel blue Cheese, Gubeen Cheddar, Wicklow Bawn, plum and walnut compote, grapes, cracker.

1(w/o) 2/8 V

At The Maryborough Hotel we strive to work with the best local farmers, butchers, fishermen, growers, craft and artisanal producers, sourcing local seasonal produce where possible.

In 2016, Bellini's restaurant received two AA Rosettes, this prestigious award is bestowed on a select few restaurants that demonstrate exceptionally high standards, shows consistency and attention to detail whilst using a selection of fresh quality ingredients.

In 2017 Bellini's received Best Hotel Restaurant in Munster in the Irish Hotel Awards.

Some of our Key Suppliers:

- *Macroom Buffalo Cheese*
- *Goatsbridge Trout Roe*
- *La Rousse Fine Foods*
- *Keeling's Fruit and Vegetables*
- *Matt O Connell Seafood*
- *English Market*
- *Ballinwillin Boar and Venison.*

(c) = Gluten Free (v) = Vegetarian.

Allergens: 1=Gluten, O=Oats, W=Wheat, R=Rye,

B=Barley, 2=Sulphur Dioxide, 3=Celery, 4= Sesame Seeds,

5= Mustard, 6=Crustaceans, 7= Lupin, 8=Milk, 9=Nuts, 10=Soy Beans,

11=Peanut, 12= Fish,13=Eggs, 14=Molluscs.

We hope you enjoy your dining experience with us!