

## DESSERTS

### **Cranberry Sticky Toffee Pudding €9**

Spiced Biscuit and White Chocolate Butterscotch, Bourbon Vanilla Ice Cream  
1/8/13

### **Dark Chocolate Pavé €9**

Mulled Wine Glazed Sour Cherries, Whipped Crème Fraîche, Gold Plated Crisp  
2/8/13

### **Pistachio Parfait €9**

Dark Chocolate Ganache, Raspberry Sorbet, Crushed Pistachios  
1/8/9/13  
(Gluten free option available)

### **Dark Chocolate and Arak Tart €9**

Griottine Cherry, Artisan Blackberry Sorbet  
4/9/11 (Vegan)

### **Classic Crème Caramel €9**

Vanilla Tuille  
1/8/9/13  
(Gluten free option available)

### **Selection of Irish Cheese €14**

Thyme Bluebell, Wicklow Baun, Smoked Gubbeen, Cashel Blue, Fresh Fruit,  
Water Crackers, Prune and Walnut Chutney  
1/2/4/8/9

### **Freshly Brewed Tea/Coffee**

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

Bellini's restaurant boasts 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.

Bellini's has also received Best Hotel Restaurant in Munster in the Irish Hotel Awards.

We are also very proud members of Good Food Ireland "for everyone who simply loves good local food"

Some of our Key Suppliers include:

Gulf Stream Seafood  
English Market Artisan Producers  
Keeling's Fruit & Vegetables  
Ballycotton Seafood  
P. O' Connell Meats  
Skeghanore Duck  
Clonakilty Gluten Free Kitchen  
Larousse Foods  
Ardsallagh Goat's Cheese

## STARTERS

**Thai Style Butternut Squash Soup €10**

Red Chilli Oil  
2/3

**Slow Pressed Duck and Apricot Terrine €14**

Spicy Tomato Relish, Rocket Salad  
2

**Ballycotton Smoked Salmon & White Crab Parcel €14**

Pickled Fennel, Dill Aioli  
2/3/6/8/12/13/14

(a €5 supplement will apply for in house guests on an inclusive package)

**Spiced Pumpkin Crostini, Homemade Beetroot Hummus €12**

Rocket and Pumpkin Seed Pesto, Caramelised Pepitas  
1W/2  
(Vegan, gluten free option available)

**Slow Cooked Pork Belly €12**

Pickled Pink Lady and Red Cabbage, Apple Gel, Port Jus  
2/3/5

**Whipped Ardsallagh Goats Cheese €13**

Salt Baked Beetroot, Poached Pear, Mesclun Leaves, Brioche Crumb  
1W/2/8/9  
(Gluten free option available)

## MAINS

**Chargrilled Prime Irish Beef Fillet €48**

Rosemary and Parmesan Potato, Vine Tomato, Maitake Mushroom,  
Confit Carrot, Pepper Jus  
2/3/8

(a €10 supplement will apply for in house guests on an inclusive package)

**Roast Atlantic Fillet of Cod €28**

Buttered Leek Crust, Braised Fennel, Saffron Fondant, Carrot Puree,  
Smoked Salmon Cream  
1W/2/3/8/12

**Baked Fillet of Turbot €38**

Sundried Tomato Potato Topping, Brunoise Ratatouille,  
Tender Stem Broccoli, Toonsbridge Caviar, Cream Velouté  
2/3/8/12

**Supreme of Cornfed Chicken €29**

Red Pepper Farce, Scallion Mash, Rainbow Carrot, Asparagus,  
Bordelaise Reduction  
2/3/8

**Skeghanore Duck Breast €39**

Celeriac Puree, Butternut Squash Confit, Duck Fat Chateau Potato,  
Wilted Swiss Chard, Blackberry Red Wine Jus  
2/3/8

**Harissa Marinated Cauliflower Steak Coconut & Cauliflower Puree €27**

Lemon Chickpeas, Tahini Dressing  
4/9 (Vegan)

### SIDE DISHES €5

**Skin on House Fries 2**

**Herb Roasted Baby Potatoes 8**

**Sweet Potato Fries**

**Buttered Seasonal Vegetables 2/8**

**Dressed House Salad 1/2/5**

**Contains 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

All beef and chicken is of Irish origin