

## DESSERTS

### **Classic Creme Caramel €9**

Vanilla Tuille

1/8/9/13

### **Orange and Cranberry Scented White Chocolate Terrine €9**

Hazelnuts, Mulled Wine Ripple Ice Cream, Chocolate Soil, Hibiscus Crisp

1/2/8/9/13

### **Steamed Black Treacle Sponge Pudding €9**

Mascarpone Ice Cream, Pecan Crumb, Spiced Brandy Creme Anglaise

1/8/9/13

### **Pistachio Parfait €9**

Raspberry Mousse, Charcoal Tuille,

White Chocolate Pearl

1/8/9/13

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

Griottine Cherry, Artisan Blackberry Sorbet

(v)/4/9/11

### **Selection of Irish Cheese €14**

Thyme Bluebell, Wicklow Baun, Smoked Gubbeen, Cashel Blue, Fresh Fruit,

Water Crackers, Apple, 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:

Macroom Mozzarella

Gulf Stream Seafood

Slaney Valley Lamb

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

**Spiced Carrot Soup with Harissa Cream and Toasted Pine Nuts €9.90**  
2/3/8/9

**Crab & Prawn Galette €16**  
Fennel and Citrus Salad, Mango Chilli and Mint Salsa  
1/3/6/10/12/13/14  
(a €5 supplement will apply for in house guests on an inclusive package)

**Smoked Mackerel Pate €12**  
Pickled Carrot Ribbons and Saffron Fennel, Confit Garlic Crostini, Apple and Celery Gel  
1/2/8/12

**Korean Style Pork Belly €12**  
Korean Barbeque Sauce, Pickled Cucumber and Cherry Tomato, Red Pepper Gel  
2/4/10

**Wild Mushroom and Vegan Mozzarella Arancini €12**  
Rich Tomato Sauce and Basil Oil  
2/3/(vegan)

**Whipped Ardsallagh Goat's Cheese €13**  
Roasted Squash and Shiitake Mille-Feuille, Candied Hazelnuts and Celery Leaves  
1/2/3/8/9/13

**Panfried Quail Breast €13**  
Black Pudding Soil, Confit Root Vegetable, Pea Puree, Red Wine and Orange Reduction  
1/2/3/8

## MAINS

**Sous Vide Pheasant Breast and Confit Leg €29**  
Roasted Parsnip, Braised Red Cabbage, Potato Fritter, Thyme Jus  
2/3

**Fillet of Irish Beef €46**  
Crispy Potato Gratin, Confit Carrot, Roasted Shallots and Pepper Jus  
2/3/8  
(a €10 supplement will apply for in house guests on an inclusive package)

**Chicken Supreme Stuffed with Venison Sausage €26**  
Fondant Potato, Braised Pancetta and Savoy Cabbage, Pumpkin Puree, Parsnip Crisp  
2/3/8

**Tandoori Marinated Skeaghanore Duck Breast (served pink) €35**  
Grilled Pak Choi, Spiced Black Rice, Carrot Puree and Duck Jus  
2/3/8

**Teriyaki Seabass €35**  
Crispy Sushi, Shiitake Mushrooms, Carrot Tagliatelle, Sugar Snaps and Teriyaki Glaze  
1/2/3/4/10/12/13

**Venison Steak €36**  
Roasted Beetroot and Squash, Wild Mushroom and Potato Cake, Black Kale,  
Celeriac Puree, Red Wine and Plum Jus  
2/3/8/13

**Herb Crusted Fillet of Salmon €26**  
Herb Roasted Potato, Tenderstem Broccoli, Mussels and Clam Velouté  
1/2/3/8/12/14

**Vegetable Millefeuille €24**  
Lightly Spiced Tomato Sauce, Warm Quinoa Salad, Toasted Hazelnut  
2/3/9

### 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