

## DESSERTS

### **Seasonal Meringue with Tia Maria Cream €9**

Mango Pieces, Matcha Honeycomb Tuile  
2/8/13

### **Dark Chocolate Pave €9**

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

### **Pistachio Parfait €9**

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

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

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

### **Classic Creme Caramel €9**

Vanilla Tuile  
1/8/9/13 (GF 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

### **Celery Soup Cashel Blue Cheese Crouton €10**

1/8 (Optional Vegan)

### **Maryborough Style "Bouillabaisse" €13**

Scallop, Prawn, Salmon & Halibut in Fragrant Fish Broth

2/6/12/14

### **Creamy Crab Gratin €16**

Herb and Brioche Crumble

1/6/8

### **Spiced Pumpkin Crostini €12**

Homemade Beetroot Hummus, Rocket and

Pumpkin Seed Pesto, Caramelised Pepitas

(Vegan)

### **Pan-Seared Scallops €17**

Garden Pea & Mint Puree, Pancetta Crumb & Pancetta Cream

1/3/8/14

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

### **Roast Wood Pigeon €14**

Butternut Squash Puree, Cocoa Soil, Swiss Chard,

Blackberry Gel & Jus (Served Medium)

1/3/8

### **Slow Roast Pork Belly €12**

Pickled Pink Lady Apple & Red Cabbage, Apple Gel, Port Jus

2/3/5

## MAINS

### **Pan-seared Salmon Fillet €29**

Herb Potato Cake, Sauteed Mangetout and Carrot, Pernod Sauce, Tomato Concasse

2/3/8/12

### **Chargrilled Fillet of Irish Beef €48**

Rosemary and Parmesan Potato, Tenderstem Broccoli, Confit Carrot, Pepper Jus

2/3/8

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

### **Grilled Venison Steak €49**

Salt Roasted Beetroot, Wild Mushroom & Leek Croquettes,

Sauteed Rainbow Swiss Chard, Blackcurrant Jus

1/2/3/8/13

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

### **Herb Marinated Skeganore Duck Breast €39**

Sweet Potato Dauphinoise, Red Onion & Cranberry Marmalade, Spiced Jus

2/3/8

### **Herb Crusted Fillet of Halibut €36**

Black Garlic Pomme Puree, Verdant Vegetables, Smoked Salmon Cream, Herb Oil

1/2/3/8/13

### **Cranberry & Chestnut stuffed Chicken wrapped in Pancetta €29**

Sauteed Kale, Fondant Potato, Salsify Puree, Chicken Miso Cream

1/2/3/8/10/13

### **Harissa Marinated Cauliflower Steak €27**

Coconut & Cauliflower Puree, 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