DESSERTS

Black Forest Gateau
Griottines Cherries, Vanilla Cream, Milk Chocolate Mousse
C/2/8/13

Warm Dark Chocolate Pave
Raspberry Sorbet, Mulled Wine Reduction, Cinnamon and Hibiscus Cracker
1/2/8/13

Pistachio Parfait
Dark Chocolate Ganache, Raspberry Sorbet, Crushed Pistachios
1/8/9/13

Valrhona Arak Tart
Glazed Blackberries, Artisan Blackberry Sorbet
4/9/11 (Vegan)

Selection of Irish Cheese
Thyme Bluebell, Wicklow Baun, Smoked Gubbeen, Cashel Blue,
Fresh Fruit, Oatcakes, Prune and Walnut Chutney
1/2/4/8/9
(a €5 supplement will apply for in house guests on an inclusive package)

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
Larousse Foods
Ardsallagh Goat's Cheese

STARTERS

Sweet Potato & Coconut Soup
Fermented Chili Oil, Toasted Pinenuts
2/3/9/(vegan)

Ham Hock, Chestnut and Foie Gras Terrine
Cranberry & Clementine Pickle, House Focaccia, Port & Fig Glaze
1(W)/2/3/5/8/9

Hickory and Applewood House Smoked Skeaghanore Duck
Pickled Shallots, Lamb's Lettuce, Glazed Pecan, Blackberry Vinaigrette
2/3/5/9

Braised Irish Beef Cheek Croquettes
Smoked Butternut Puree, Thyme Infused Shiraz Jus
1(W)/2/3/8/13

Slow Roast Butternut Squash and Macroom Burrata Salad
Heirloom Tomato, Rocket & Sprout Salad, Pomegranate, Candied Walnuts,
Orange & Maple Sherry Vinaigrette
2/8/9/(vegetarian)

Panfried Daikon
Celeriac and Radish Salad, Vegetable and Mushroom Broth
2/3/8/(vegan optional)

Salt Baked Heirloom Beetroot
Clementine Segments, Pomegranate Jewels Spiced Hazelnuts,
Ardsallagh Goat's Cheese, Mulled Wine Beetroot Glaze.
2/3/8/9/(vegan optional)

MAINS

Featherblade of Irish Beef
Truffle Pave, Caramelised Onion, Tendserstem broccoli, Red Wine Jus
2/3/8

Slow Cooked Pork Belly
Braised Red Cabbage and Golden Raisin, Baby Apple, Apple Gel,
Wholegrain Mustard Pomme Puree, Rich Calvados Reduction
2/3/5/8

Supreme of Irish Chicken
Chestnut & Cranberry Stuffing, Smoked Gubbeen Rosti,
Rainbow Baby Carrot , Squash, Bordelaise Sauce
2/3/5/9

Fillets of Ballycotton Seabass
Saffron Parisienne Potato, Pak Choi, Braised Fennel, Beet, Saffron Velouté
2/3/8/12

Darne of Atlantic Salmon
Petit Pois Pilaf Rice, Yuzu and Mint Pea Puree, Charred Leeks,
Orange, Ginger, Soy & Honey Glaze
2/3/5/10/12

Slow Roasted Butternut Squash
Mixed Bean Cassoulet, Pistachio Crumb, Parsnip Crisp
2/3/9/(vegan)

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