



## **CHRISTMAS MENU**

€49pp

### **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(W/O) 2/4/5/8/

#### **LOCAL ARDSALLAGH GOAT'S 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 6 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)

#### **PAN FRIED HALIBUT FILLET**

Winter Greens, Salsify, Grapefruit, Edamame Vinaigrette  
2/8/12 (G/F)

#### **SEA-BASS FILLETS**

Prawn And Jalapeño Tater Tots, Charred Baby Gem, Black Garlic and  
Buttermilk Anchiode 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)

### **SIDE DISHES**

**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

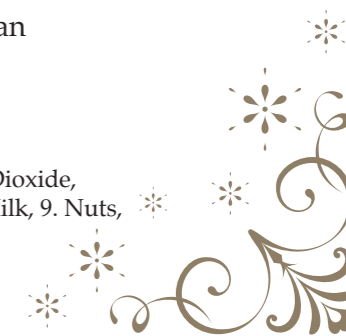
**Buttered Steamed Seasonal Vegetables**, Garlic and Herb Butter V (G/F) 2/8

**Kimchi and Baby Leave Salad**, Crushed Cashew, Toasted Sesame,  
Creamy Soya And Ginger Dressing 4/5/10 Vegan

#### **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





## DESSERTS

### WHITE CHOCOLATE AND BAILEY'S PARFAIT

Roasted Hazelnuts, Bottega Liquor Fudge Sauce

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

### MADAGASCAR 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

Spiced Crème Anglaise, Toasted Almonds

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

### GRIOTTINES CHERRIES & CHRISTMAS PUDDING TRIFLE

Bourbon Butterscotch, Salted Caramel Ice Cream

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

### SELECTION OF IRISH FARMHOUSE CHEESE

Cashel Blue Cheese, Gubeen Cheddar, Wicklow Bawn,

Plum and Walnut Compote, Grapes, Oatcakes

1(W/O)/2/8 V

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.

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

Hope you enjoy your dining experience with us.

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.

