

# The Gulfstream Restaurant

*This menu has been created to reflect the freshest ingredients mainly from the West Cork region of Ireland*

*The menu changes with the season reflecting the various and sometimes unusual items that we can obtain from our suppliers.*

*Please enjoy the selection that we have made for you together with our Freshly Baked Homemade Breads, Glenilen Country Butter and one of our excellent wines to accompany these dishes. Should you have any special dietary requirements, please advise us.  
We wish you an enjoyable dining experience.*

*Adam Medcalf  
Head Chef*

## **To Start**

*Seared West Cork Scallops with a Caramelised Shallot and Seaweed Potato Puree, Apple, Clonakilty Black Pudding and a Scallop Roe Cream* €16

*Gulfstream Seafood Assiette: Smoked Haddock Rarebit, Sugar Cured Salmon, Mackerel & Crab Mousse with Capers, Cucumber Pickle and a Bisque Reduction* €14

*Venison Osso Bucco with a Saffron Root Vegetable Broth, Parsnip Purée and Smoked Oil (CF)* €14

*Roasted Timoleague Pork Belly with a Pumpkin and Quinoa Risotto, Crisp Pancetta, Fennel and a Rosemary Oil (CF)* €12

*Ardasallagh Goats Cheese Pannacotta with a Tomato Jam, Rosscarbery Beetroot and a Basil Dressing (V) (CF)* €14

*Pan Fried Moulard Foie Gras with Brioche, Cranberries, Candied Walnuts and a Spiced Wine Sauce* €16

## **Soups**

*West Cork Prawn and Scallop Bisque with Crisp Chilli and Ginger Prawns, Coriander and Lemongrass* €14

*Inchydoney Bay Seaweed Soup, West Cork Leeks, Bandon Onions and Potatoes with a Sea Lettuce Scone (V)* €14

*Parsnip Soup flavoured with Apple, Caramelised Baby Apples, Parsnip Crisps and Herb Oil (V) (CF)* €12

## **Oysters**

*Native Oysters with Lemon, Mustard Vinaigrette and Blood Orange Salad (CF)*  
4 - €12  
6 - €18  
12 - €24

## **Salads**

Rosscarbery Rocket, Hegarty's Mature Cheddar and Shallot Salad with a Balsamic Dressing (CF) €8

Pulled Pork & Apple with Sun-dried Tomatoes, Organic Leaves and a Mustard Vinaigrette (CF) €8

## **Sorbets**

Raspberry Sorbet with a Barry's Tea Sherbet (CF) €5

Green Apple Sorbet with Apple Crisp and a Cinnamon Sugar (CF) €5

## **Entrées**

Roasted Fillet of Macroom Beef with a Horseradish and Black Pepper Crust, Oxtail Gateau, Smoked Onion Purée and West Coast Clams €36

Castletownbere Black Sole filled with Prawns and Mussels, Carrot Purée, Roasted Asparagus, Ginger Beignet and a Mussel Beurre Blanc €34

Shannonvale Chicken Breast with a Pumpkin Purée, Woodland Mushroom Duxelle, Rosscarbery Beetroot, Roast Celeriac, Rocket and Parmesan Potato Puree, Pesto Cream Sauce €28

Union Hall Monkfish with a Toasted Almond Potato Purée, Kinsale Broccoli, Confit Shiitake Mushrooms and a Citrus Cream (CF) €32

Roasted Rump of West Cork Lamb, Mustard and Rosemary Crust with a Sweetbread Hot Pot, Roasted Salsify, Baby Carrot and a Red Wine Jus €32

Char-grilled Mediterranean Vegetable Wellington with Roasted Baby Vegetables and a Plum Tomato Sauce (V) €26

Homemade Baby Spinach and Ardsallagh Goats Cheese Ravioli, Black Truffle, Beetroot Textures and a Tarragon Cream Sauce (V) €28

## **Side Orders**

Roasted Fennel, Hegartys Cheddar and Parmesan Cheese Gratin €5

Red Cabbage Slowly Braised in Red Wine flavoured with Cinnamon and Orange €5

Roasted Red and Yellow Bell Pepper filled with Toonsbridge Feta, Chilli and Pesto €5

Royal Gateau: Clonakilty Rooster Potato, Baked in a Savory Egg Custard €5

*Home Made Dessert Menu to Follow*

*All our Meat, Fish and Poultry are sourced Locally on the Irish Market*

*Dinner package includes Canapes, Starter, Main Course, Dessert, Tea/Coffee and Petit Fours*