

# 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**

*A Taste of Ummera: Smoked Organic Beef and Horseradish, Smoked Shannonvale Chicken with Roasted Kohlrabi, Rocket, Hegarty's Cheddar, Duck Liver Mouse and a Smoked Mustard Dressing* €14

*Ricotta and Mologa Honey Pannacotta flavoured with a Dill Meringue Baked Goats Cheese and Beetroot Tartlet, Roasted Cherry Tomato and Chilli Jam Basil, Dill and Pesto Dressing (V)* €12

*Seared West Cork Scallops with a Cauliflower Purée Dillisk and Cauliflower Cous Cous, Red Pepper Essence (CF)* €16

*Gulfstream Seafood Assiette: Ummera Smoked Salmon and Crab Roulade, Sugar Cured Salmon, Crisp Fried Squid with a Celeriac Remoulade, Pickled Cucumber, Quail Egg and a Bisque Reduction* €14

*Roasted Breast and Confit Leg of Wood Pigeon with a Parsnip Broth, Shiitake Mushroom, Chilli and Scallion (CF)* €14

*Pan Fried Moulard Foie Gras with Ginger Poached Pear, Candied Walnuts, Pear and Caraway Seed Chutney and a Port Wine Sauce* €16

## **Soups**

*West Cork Prawn and Scallop Bisque with Crisp Chilli and Ginger Prawns, Coriander and Lemongrass* €13

*Roasted Parsnip and Apple Soup with Parsnip Crisps and an Apple Beignet (V)* €10

## Oysters

*West Coast Oysters with Lemon, Goats Bridge Trout Caviar and a Murphy's Stout Reduction (CF)*

4 - €12  
6 - €18  
12 - €24

## Salads & Sorbets

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

*Winter Berry, Cranberry and Ginger Sorbet with Crystallised Ginger Sugar, Redcurrants and Mint* €5

*Lemon Sorbet with a Citrus Sherbet and Candied Lemon (CF)* €5

## Entrées

*Shannonvale Chicken Breast with a Plum Tomato Compote, Confit Shiitake Mushroom, Roast Celeriac, Wholegrain Mustard Potato Purée and a Pesto Cream Sauce (CF)* €28

*Roasted Fillet of Macroom Beef with a Beef Marrow Crust, Horseradish Potato, Pumpkin Purée, Wild Mushroom Duxelle and a Roasted Garlic & Herb Cream* €36

*Castletownbere Monkfish with a Black Pudding Potato Cake, Rosscarbery Kale, Baby Carrots, Oyster Mushrooms, Celeriac Purée and a Tarragon Beurre Blanc* €34

*Pan-fried Hake with a Quinoa and Sundried Tomato Risotto, Fennel, Garlic and Yellow Pepper Salad, Carrot Purée, Broad Bean, Roast Pepper and Dill Cream (CF)* €32

*Roasted Rump of West Cork Lamb, Mustard and Parsley Crust Potato Purée, Roasted Root Vegetables and a Rosemary Jus* €32

*Roasted Pepper, Courgette and Aubergine 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, Hegarty's Cheddar and Parmesan Cheese Gratin* €5

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

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

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