



Table d'hôte | 3 Course €55.00

STARTER

Rillette of Irish Salmon

Capers | Lemon | Potato Crisp
1 | 2 | 5 | 9 | 13

Goats Cheese

Panna cotta | Carrot Jelly | Pickled Carrot
2 | 9 | 12 | V

Crispy Prawns

Lime Aioli | Lemon Gel
1 | 2 | 3 | 4 | 11

Black Pudding Croquets

Blackberries | Apple Puree | Poached Apple
1 | 2 | 9 | 11

MAINS

Braised Beef Cheek

Smoked Potato | Tender stem Broccoli
2 | 9 | 12

Breast of Corn Fed Chicken

Fondant Potato | Parma Ham | Turnip
2 | 8 | 9

Hake en Papillote

Baby Peas | Broad Beans | Seaweed Dressing
4 | 5 | 12

Tomato & Sage Risotto

Parmesan | Cherry Tomato
2 | V

Cheese Course

(€10.00 supplement)

OPENING HOURS

Monday to Sunday 6pm – 9.30pm

At Fota Island Resort we use the best of locally sourced products & wholesome natural ingredients. Food and Beverage items for sale at the Resort contain the following allergens:

1 Eggs | 2 Milk | 3 Shellfish | 4 Molluscs
5 Fish | 6 Peanuts | 7 Sesame | 8 Soya
9 Sulphites | 10 Nuts | 11 Gluten
12 Celery | 13 Mustard | 14 Lupin

(GF) Can be prepared without gluten on request (V) Vegetarian (P) Pork

DESSERT

Tonka Bean Crème Brulée

Bourbon Vanilla Ice Cream | Vanilla Crumb
1 | 2 | 11 | V

Chocolate Fondant

Vanilla Ice Cream
1 | 3 | 9 | 10 | 11 | V

Lemon Meringue Tart

Raspberry Sorbet
1 | 2 | 11 | V

Natural Yoghurt Panna Cotta

Blueberry Compote | Shortbread
1 | 2 | 9 | 11 | V

includes

Tea & Coffee