

Aoibheann & Ger
The Killaloe Hotel
11th June, 2016

MENU

Starters

Rare breed pork belly, sticky cider jus,
star anise carrots, shizo cress.

Roast jumbo prawns, mango and coriander salsa,
organic leaf salad, prawn mayonnaise.

Sorbet

Kefir lime and limoncello

Mains

Slow roast leg of Kerry hill lamb, thyme stuffing "bonbons",
new season potato crush, port jus

Baked Derg trout fillet, hazelnut crusted potato cake,
confit cherry tomatoes, watercress & lime cream.

Desserts

Tasting plate of desserts

Madagascan vanilla crème brûlée
Rich chocolate fondant
French vanilla ice-cream