

# **NUREMORE**

HOTEL AND COUNTRY CLUB

## ***The Restaurant at Nuremore - Dinner Menu***

### ***To Start***

#### ***Soup***

*Soup of the day*

#### ***Chowder***

*Homemade Seafood Chowder served with wheaten bread*

#### ***Smoked Salmon***

*Smoked salmon , wheaten crumbs with compressed cucumber*

#### ***Arancini***

*Celeriac arancini coated in breadcrumbs served with crispy lettuce*

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### ***To Follow***

#### ***Fillet***

*Fillet steak served with peppered pancetta mushroom cream*

**€10 supplement**

#### ***Seabass***

*Pan Seared Fillet of Seabass served with wild herb pesto gnocchi & roast peppers*

#### ***Chicken***

*Chicken Supreme with butternut squash puree, sauté cabbage & Fondant Potato*

#### ***Pork***

*Served with textures of apple & black pudding crumb*

#### ***Vegetarian***

*Roast Butternut Squash Herb Gnocchi served with wilted spinach & brown butter dressing*

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## ***To Finish***

### ***Crumble***

*Apple & Berry Crumble served With Vanilla Ice Cream*

### ***Strawberry Eaton Mess***

*Served with fresh Cream & Mango & Raspberry Coolie*

### ***Toffee***

*Sticky Toffee Pudding served with Toffee Sauce & Ice Cream*

### ***Chocolate***

*Chocolate Brownie with a Chocolate Sauce & Mango & Passionfruit Sorbet*

### ***Mango Cheesecake***

*Served with Cream*

As we are handling multiple food allergen ingredients within our kitchens, we make every effort to prevent a possible cross over during Preparation and service; however, we cannot guarantee a complete absence of traces of other food allergens or the presence of possible Airborne allergens. Should you suffer from a severe food allergy, please make us aware and we will discuss further requirements to Accommodate your needs

### ***Set Menu:***

***3 Courses for €37.00***

***2 Courses for €30.00***