

# *Welcome to The Bacchus Room Restaurant At The Killarney Riverside Hotel*

*We hope you will enjoy your meal as much as we will enjoy cooking for you.*

*We are an allergy aware business, we understand the needs of the allergic customer and we operate a food safety management system with trained staff to control major food allergens and other foods which you may wish to avoid. However, please be aware that some of the items on our menu do contain nuts, seeds and other allergen ingredients. We are not a gluten-free restaurant and cannot ensure that cross contamination will never occur. Allergens are listed by number beside each item or please speak to our Food & Beverage Manager, or one of our waiting staff who will gladly help you to make a suitable choice.*

*Please Inform Your Server If You Would Like To Avail Of Our Early Bird Menu From 6pm – 7pm; €22.95 For 2 Courses & €26.95 For 3 Courses. Supplements May Apply on Certain Dishes when dining on an inclusive package.*



for Culinary Excellence  
2018



# Starters

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***Chef's Soup of the Evening** €5.50 <sup>1, 9</sup>  
Homemade Daily,  
Ask Your Server for Today's Choice*

***Crab Claws** €9.50 <sup>1, 3, 4, 5, 7, 8, 10, 11</sup>  
Mango & Avocado Salsa,  
Dry Streaky Bacon, Pickled Cucumber,  
Naan Bread, Lime & Sweet Chilli Butter  
(Supplement of €3.00 when dining on an inclusive package)*

***Buffalo Mozzarella** €7.95 <sup>7, 10, 11, 12</sup>  
Marinated in Basil Pesto,  
Red Pepper Vinaigrette, Sun Dried Tomatoes,  
Tricolor Olives & Balsamic Dressing*

1 – Cereals, 2 – Crustaceans, 3- Eggs, 4 – Fish, 5 – Peanuts, 6 – Soybeans, 7 – Milk,  
8 - Nuts, 9 – Celery, 10 – Mustard, 11 – Sesame, 12 – Sulphites, 13 – Lupin, 14 - Molluscs

***Chicken Bon Bons €7.50*** <sup>1, 3, 7</sup>  
*Pea Mousse, Black Pudding Croquettes,  
Red Onion Marmalade*

***Bacchus Poached Eggs Salad €6.95*** <sup>3, 6, 12</sup>  
*Parma Ham, Asparagus,  
Cherry Vine Tomatoes, Peppers, Smoked Paprika,  
Mix Seasonal Leaves, Ponzos Dressing*

***Duo Salmon Terrine €9.50*** <sup>1, 4, 7, 10, 12</sup>  
*Flat Bread, Tiger Prawn,  
Mustard Seeds, Cream Cheese, Lemon Juice & Zest*  
*(Supplement of €3.00 when dining on an inclusive package)*

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# Main Courses

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## *Surf & Turf* €27.95 1, 4, 7, 10, 12

*Fillet of Irish Beef, Crab Claws, Battered Calamari,  
Portobello Mushrooms Topped with Sun Dried  
Tomatoes, Pearl Onion & Smoked Cheese, Brandy  
Peppercorn Sauce or Caffe de Paris Butter  
(Supplement of €6.00 when dining on an inclusive or early bird package)*

## *Pan Seared Goose Breast* €20.50 1, 7, 12

*Skeaghanore Fillet of Goose,  
Braised Red Cabbage & Apricot, Broccoli Texture,  
Pomegranate & Pineapple Salsa, Port Reduction*

## *Rack of Lamb* €25.90 3, 7, 10, 12

*Rosemary Mustard & Honey Glaze,  
Duchess Potatoes, Parsnip & Mint Puree,  
Turn Roasted Carrots, Brandy & Thyme Jus  
(Supplement of €5.50 when dining on an inclusive or early bird package)*

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***Cod au Gratin*** €20.90 1, 2, 4, 7, 12

*Citrus & Aged Parmesan Crust, Red Roast Pepper, Chorizo, Pea & Tomato Stew, Scallops, Asparagus Wrapped in Streaky Bacon, Salsa Verde Sauce*

***Pork Wellington*** €19.95 1, 3, 7, 10, 12

*Green Vegetables Ragout, Black Pudding Fritters, Red Pepper Coulis, Caramelised Gala Apples & Calvados Emulsion*

***Corn-fed Supreme of Chicken*** €19.50 7, 12

*Wrapped in Parma Ham, Lime Creamy Leek & Feta Cheese Fondue, Forest Mushrooms, Spinach Puree*

***Savoury Tartlet*** €15.50 1, 3, 6, 7, 10, 12

*Savoury Short Crust Pastry, Caramelised Onion, Eggs, Tomatoes, Zucchini, Grated Parmesan Cheese, Rocket Lettuce & Balsamic Glaze*

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# Desserts

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**Winter Pear** €6.95 <sup>1, 3, 7</sup>

*Red Wine Poached Pear, Gingerbread,  
Biscotti, Tonka Bean Ice Cream*

**Crème Brûlée** €7.50 <sup>1, 3, 7</sup>

*Vanilla Crème Brûlée,  
Caramelized Irish Apple, Cinnamon Shortbread*

**Chocolate Square** €7.50 <sup>1, 3, 7</sup>

*Caramel White Chocolate Bavarois,  
Milk Chocolate Brownie, Buttermilk Ice Cream*

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***Chestnut Rice Pudding*** €6.95 <sup>1, 3, 7, 8</sup>

*Chestnut Rice Pudding,  
Blackberry Textures, Pecan Praline Crisp*

***Goat's Cheesecake*** €7.25 <sup>1, 3, 7</sup>

*Goat's Cheese Baked Cheesecake,  
Cranberry Sorbet, Cranberry Spiced Compote*

***Cairéad*** €6.50 <sup>1, 8</sup>

*Vegan Carrot Cake, Orange Sorbet,  
Caramelised Orange Segments*

***Selection of Homemade Ice Cream*** €6.25 <sup>3, 7</sup>

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# *After Dinner Drinks*

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*Tea* €2.50

*Herbal Tea* €3.00

*Americano* €3.00 / *Large Americano* €3.50

*Cappuccino* €3.50

*Café Latte* €3.50

*Flavoured Latte* €4.00

*Espresso* €3.00

*Macchiato* €3.50

*Hot Chocolate* €3.50

*Hot Whiskey* €6.00

*Hot Port* €6.00

*Hot Brandy* €6.00

*Irish Coffee* €7.00

*Baileys Coffee* €7.00

*Calypso Coffee* €7.00

*Baileys Hot Chocolate* €7.00

*Brandy Coffee* €7.00