

## *Town Hall A La Carte Menu*

### **STARTER**

Freshly Made Soup of the Evening - €5.25

Atlantic Seafood Chowder scented with Fennel & Parsnip - €5.95

**Miltown Malbay Crab Tasting Plate - €7.95**  
with Crabcake on Coconut Alioli, Crabmeat Pate on Sourdough Croute  
& Grilled Claws with Lime & Dill Mayo

**Tempura Prawns - €7.50**  
Soy, Ginger & Chilli Sauce with Pickled Vegetables

**St. Tola's Organic Goats Cheese Parcel - €7.95**  
with a Spiced Beetroot Chutney, Dressed Rocket Leaves

**Clonakilty Black Pudding Boudin - €7.50**  
with Crispy Poached Free Range Egg, Grain Mustard & Honey Dressing

**Pan Seared Scallops - €10.50**  
Cauliflower & Bayleaf Sauce, Clonakilty Black Pudding & Scallion Puree

**Cratloe Hills Sheep's Cheese - €6.95**  
Hazelnut & Roasted Butternut Squash Leaf Salad with a Granny Smith,  
Wild Burren Honey & Cider Vinaigrette

**Duck Vegetable & Sesame Seed Spring Roll - €6.95**  
served with House Salad & a Hoi Sin Dipping Sauce

## MAIN COURSE

**Grilled Medallions of Monkfish with Katafi Prawns - €22.50**

Spiced Cous Cous, Roasted Red Pepper, Coconut & Chilli Coulis

**Roasted Fillet of Pork - €19.50**

Pistachio Nut & Herb Mousse wrapped in Pancetta, Sweet Potato Puree with Cider Gravy

**Baked Cod Fillet wrapped in Parma Ham - €22.50**

Toasted Almond & Organic Leaf Salad with Buttered Crab Claws & Citrus Dressing

**Roast Chicken wrapped in Bacon - €19.25**

with a Duxelle Stuffing, Wild Mushroom, Tarragon & Sherry Risotto

**Chargrilled Fillet of Irish Beef on Fondant Potato - €28.00**

Blue Cheese Stuffed Portobello Mushroom, Beef & Red Wine Jus

**Grilled Halibut with Crabmeat - €21.50**

Stuffed Portobello Mushroom, Tomato & Lemon Beurre Blanc with a Pancetta Crisp

**Chargrilled Sirloin Steak - €26.00**

on Scallion & Chive Creamed Potato, Bernaise Sauce & Beer Battered Onion Rings

**Herb Crusted Loin of Clare Lamb - €23.95**

with Chargrilled Lamb Cutlet, Rosti Potato, Ratatouille Tomato, and a Port, Juniper Berry & Redcurrant Jus

**Mushroom, Courgette, Spinach & Basil Ravioli - €18.95**

Sundried Tomato, Leek & White Wine Cream Sauce, Toasted Pine Nuts & Garlic Ciabatta

## DESSERTS

Sticky Fudge & Pecan Parfait - €5.95

with Orange & Star Anise Syrup, Tuille Garnish

Strawberry & Thyme Mousse - €5.95

on a Berry Compote with Pistachio Shortbread Biscuit

Baked Marbled Raspberry Cheesecake - €5.95

with a Raspberry Sorbet

Apple & Pecan Shortcake - €5.95

with Crème Anglaise Linnalla's Orange Marmalade Ice Cream

Warm Chocolate Fondant - €7.50

with Whipped Cream & Linnalla's Vanilla Ice Cream  
(Please allow 11 minutes to cook)