

# *Druids Restaurant*

## *à la Carte*

### *Starters*

#### **Bantry Bay Mussels à la Crème**

*Gently Steamed in a Fusion of Wine, Cream & Fresh Herbs*

**€8.95**

#### **Chicken & Bacon Caesar Salad**

*Tender Strips of Chicken & Bacon on House Salad with Garlic Croutons and Parmesan Cheese Dressing*

**€6.75**

#### **Celtic Sea Crab Toes**

*North Kerry Crab Toes sautéed in Garlic Butter  
Served on mixed Lettuce Leaves with a House Dressing*

**€9.00**

#### **Celtic Ross Bantry Bay Queen Scallops & Clonakilty Black Pudding**

*Infamous "Clonakilty" Black Pudding topped with Pan Seared Bantry Bay Queen Scallops*

**€9.00**

#### **Tropical Melon & Kiwi Cocktail (v)**

*Chilled Selection of Melons with Kiwi Fruit*

**€5.75**

#### **Homemade Soup of the Day (v)**

*Served with Chef Linda's Own Recipe Wholemeal Brown Bread*

**€4.75**

#### **Celtic Seafood Chowder**

*Chunky Creamy Chowder with Fresh Local Seafood*

**€6.95**

#### **Traditional Prawn Cocktail**

*Rocket Leaves topped with Succulent Cold Water Prawns coated with Marie-rose Sauce*

**€9.00**

## ***Main Course***

### **West Cork Prime Sirloin Steak 8oz**

*Cooked to your liking and served on a Bed of Sauté Mushrooms and Onions  
Choice of Garlic Butter or Creamy Peppercorn Sauce*

**€21.50**

### **West Cork Fillet Steak 8oz**

*Cooked to your liking and served on a Bed of Sauté Mushrooms and Onions  
Choice of Garlic Butter or Creamy Peppercorn Sauce*

**€24.50**

### **Roast Stuffed Half Duckling à l'Orange**

*Crispy Half Duckling masked in a Sweet Orange Sauce on Baby Roasted Rosemary Potatoes*

**€19.50**

### **A Taste of the Orient**

*Oven Baked Shannon Vale Chicken Breast with Roast Baby Sweetcorn, French Beans & Mange  
Tout, tossed in an Oriental Sauce & served on a bed of Rice*

**€18.00**

### **Pasta Carbonara**

*Tagliatelle Pasta in a Creamy Sauce with Bacon*

**€17.50**

### **Fillet of Sea Bass**

*Pan-fried Fillets of Atlantic Sea Bass, drizzled with a light Olive Oil Basil Pesto  
served on a bed of Stir-fry Vegetables*

**€19.50**

### **Steamed Salmon Fillet**

*Crème de la Mer Salmon Fillet garnished  
with Sun-Dried Tomato with a Light Dill Sauce*

**€19.50**

### **Celtic Sea Food Platter**

*Selection of Local Seafood and Shell Fish served with Homemade Brown Bread*

**€25.00**

### **Fillet of Union Hall Monkfish**

*Steamed Fillet of Monkfish wrapped in Parma Ham, served on Vegetable Cous Cous & drizzled  
with a Beurre Blanc Sauce*

**€22.50**

### **Poached Queen Scallops Mornay**

*Bantry Bay Sea Scallops Poached in White Wine and Cream  
Served with Baby Roast Potatoes*

**€22.50**

### **Medallions of Pork à la Crème**

*Sauté Prime Fillet of Pork Steak served in a Creamy Mushroom & Herb Sauce*

**€22.50**

### **Butternut Squash Risotto (v)**

*Roasted Butternut Squash with Vegetable Risotto,  
topped with Parmesan Cheese Flakes*

**€17.50**

***All Dishes are served with a Selection of Garden Vegetables and Seasonal Potatoes***

## ***Side Orders***

<i>French Fries</i>	€2.75
<i>Sauté Mushrooms</i>	€3.00
<i>Sauté Onions</i>	€2.50
<i>House Salad</i>	€2.75

## ***Desserts***

### **Chocolate Fudge Gateau**

*Rich Chocolate Sponge with a Chocolate Butter Filling*

### **Warm Apple & Rhubarb Pie**

*Traditional Apple & Rhubarb Pie flavoured with Brown Sugar & Spices*

### **Black Forest Gâteau**

*Famous Chocolate Gâteau with Cherry filling, Cream & Chocolate Caraque*

### **Strawberry Pavlova**

*Fluffy Meringue topped with Fresh Strawberries & Cream*

### **Lemon Cheesecake**

*Light Chilled Lemon Cheesecake with a Fruit Coulis*

***All Desserts €5.00***

## ***After Dinner Coffees***

<b>Irish Coffee</b>	€5.50
<b>Liqueur Coffee</b>	€5.50
<b>French Coffee</b>	€6.00

Freshly Brewed Tea & Coffee also available  
Selection of Herbal Teas