

Dear Guest,

The Pygmalion Restaurant enjoys one of the most idyllic settings in Ireland, but it is also idyllic for me as a Chef, because the local and regional produce from our farms, our gardens and our coastal waters is one of the finest quality in Europe.

It is my pleasure to cook for you Grass-Fed Hereford Irish Beef, sea fresh fish, seasonal fruit & vegetables and a selection of fresh herbs from our own walled garden are just some of the wonderful produce that we have on our doorstep. Some of our products in our range contains eggs, mustard and other allergens. As a result, traces of these can be found in other products served here. If you have any questions on any of our dishes, please ask a member of our team who will be delighted to assist.

Peter Farndon

Executive Chef

4 Course Meal including Tea/Coffee: €47.00
Please inform your server of any dietary requirements

Evening Special

Starter

Please ask your server for our specials for the evening

Starters

Goats Cheese ^{(D) (G) (M)}

Herb Crusted Irish Boille Goats Cheese, Beetroot Carpaccio, Sundried Tomato, Asparagus Tips, Rocket Salad, White Balsamic & Mustard Dressing

Soup ^(D)

Smoked Gubeen & Butternut Squash Soup, Crispy Sage & Extra Virgin Olive Oil

Ham Hock ^{(G) (E) (D) (A)}

Pressed Terrine of Ham Hock, Toasted Brioche, Roasted Baby White Onions, Mizuna Salad, 25 year Aged Balsamic

Scallops ^{(G) (SF) (E) (D) (C) (M)}

Pan Fried Kenmare Bay Scallops, Wilted Garlic Spinach, Caper & Raisin Emulsion, Caramelised Pickled Baby Carrots, Pink Peppercorns, Peter O Sullivan's Sneem Black Pudding, Crispy Pancetta Bacon

Crab & Smoked Salmon ^{(G) (SF) (E) (F) (D) (C) (SS)}

Crab Tian, Local Kenmare Smoked Salmon, Avocado Puree, Lemon Scented Celery and a Sesame Seed Tuille

Contains

(D) Dairy

(SS) Sesame Seeds

(E) Egg

(N) Nuts

(SF) Shell Fish

(G) Gluten

(SD) Sulphur Dioxide

(A) Adaptable

(C) Celery

(F) Fish

(L) Lupin

(S) Soya

(M) Mustard

(MO) Molluscs

Evening Specials

Main Course

Please ask your server for our specials for the evening

Main Courses

Monkfish (F) (SF) (MO) (D)

Pan Fried Medallions of Monkfish, Creamy Garlic & Chive Mashed Potato, Buttered Spinach, Mussel & Prawn Ragout, White Wine Sauce

The Grill (G) (D)

Sirloin, Onion Rings, Homemade Chunky Fries, Peppercorn Sauce and Grilled Tomato

Halibut (F) (D)

Grilled Fillet of Halibut, Cauliflower Puree, Samphire, Saffron Baby Potatoes, Vine Roast Balsamic Scented Tomatoes, Chive Butter Sauce

Rack of Lamb (D) (C) (M)

Rack of Kerry Lamb, Rosemary Mash, Celeriac & Thyme Puree, Stem Broccoli, and Rich Port Wine Jus

Skeghanore Duck (D) (C)

Seared Breast of Duck, Butternut Squash Puree, Sautéed Baby Pak Choi, Sage Roasted Squash and Orange Citrus Jus

Cod (D) (F) (C)

Pan Fried Fillet of cod, Lemon Scented Gnocchi, served with Parmesan, Crab Meat and Garden Peas, Roasted Mix Pepper, Chili and Brown Butter Salsa and Crispy Capers, Lemon Gel & Asparagus

Beef Fillet (D) (C)

(€6.50 Supplement on inclusive packages)

Seared Fillet of Irish Hereford Beef, Roast Garlic & Onion Puree, Wild Mushroom Ragout, Charred Baby Leek, Fondant Potato & Brandy Jus

Vegetarian Menu Available On Request

Menu Items from Outlets within the Resort Will Not Be available Within Pygmalion Restaurant

For Your Own Enjoyment & the Enjoyment of Other Guests We Would Respectfully Ask You to Switch off your Mobile Phones

Dessert Menu
Chef's Nightly Special

Chocolate Tart ^{(D) (E) (G)}

Rich Valrhona Dark Chocolate Tart, served with Basil Sugar and Basil Ice Cream

Warm Molten Chocolate Pudding ^{(E) (D) (G)}

A Rich Chocolate Pudding with an Oozing Centre, Orange Chocolate Truffles, Anglaise Ice Cream €9.00

Cheesecake ^{(G) (D)}

Lemon Cheesecake, Baked White Chocolate, Honey & White Chocolate Mousse

Selection of Ice-Cream ^(D)

Selection of Ice Creams, Chocolate, Strawberry and Vanilla

Crumble ^{(G) (E) (N) (D)}

Brambly Apple & Pear with Hazelnut Crumble & Yoghurt Custard

Parfait ^{(G) (E) (P) (D)}

Peanut Butter Parfait, Caramelised Banana, Peanut Butter Crumb & Raspberry Gel

Selection of Sorbet

Selection of Sorbet, Green Apple, Blackberry & Lemon

Selection of Irish Cheeses ^{(D) (N) (G)}

Served with homemade red onion & grape chutney, grapes and candied walnuts.

Cashel Blue:

A creamy blue cheese from county Tipperary.

Hegarty's Cheddar:

A mature farmhouse cheddar hand crafted in Whitechurch, Co. Cork.

Gubbeen:

A choice of cured rind washed cheese or oak smoked from schull, Co. Cork.

Wicklow Bân:

Creamy Irish brie from Curranstown, Arklow, Co. Wicklow.

Cooleeney Camembert:

Cooleeney is made from both raw & pasteurised cows milk from Co. Tipperary.

Lavistown:

This is a semi-hard Caerphilly style cheese from Stoneyford

Choose from

One cheese

Two cheese

Three cheese

Four cheese

***Please ask your server should you have any requests
or dietary requirements***