

# Rozzers Restaurant

## @ Killeen House Hotel

[www.rozzers.net](http://www.rozzers.net)

## 2010 Dinner Menu

OUR DINNER MENU IS FIXED PRICE AND INCLUDES ONE CHOICE FROM EACH SECTION ON THE MENU

*FULL FOUR COURSE MENU €55.00*

*THREE COURSE MENU €47.50*

(any 3 courses with tea/coffee/ Petit fours)

*TWO COURSE MENU €37.50*

(any 2 courses with tea/coffee/ Petit fours)

(10% service charge is automatically added on to bills for parties of 8 guests or more)

## **APPETIZERS**

SIX FRESH OYSTERS FROM OUR SALT-WATER TANK SERVED AU NATURAL, HOUSE STYLE OR KILPATRICK (SUPPLEMENT €6.00)

BAKED GOAT'S CHEESE TOPPED WITH A RED ONION RELISH AND JULIENNE OF MEDITERRANEAN VEGETABLES AND CRISPY CHORIZO SAUSAGE AND SERVED WITH A WALNUT PESTO DRESSING

TROPICAL FRUIT COCKTAIL WITH A VODKA JELLY AND GLAZED WITH A FRESH MINT SABAYON

ROSETTE OF SMOKED SALMON WITH A SPICY GATEAU OF FRESH FLAKED SALMON AND GRAVALAX WITH A CUCUMBER MANGO DRESSING

CLASSIC CEASAR SALAD WITH OR WITHOUT ANCHOVIES

SHREDDED DUCK LEG CONFIT TOSSED WITH EGG NOODLES AND ASIAN STIR-FRIED VEGETABLES AND GLAZED WITH SWEET CHILLI IN A FILO BASKET AND WITH A BLACK BEAN DRESSING

OPEN RAVIOLI OF SEARED SCALLOPS AND PRAWNS WITH LEEK AND COURGETTE AND SERVED WITH A GARLIC CREAM

## **SOUP SORBET SALAD**

FRESHLY PREPARED SOUP OF THE EVENING

CITRUS FLAVOURED SORBET WITH A HINT OF MALIBU

KILLEEN HOUSE SPECIAL SALAD

# MAIN COURSES

GRILLED MEDALLIONS OF MONKFISH ON A CHEDDAR MASH WITH  
BABY SPINACH AND A CRISPY PARMA HAM AND SERVED WITH A  
TOMATO CREAM SAUCE

ROAST RACK OF KERRY LAMB WITH A ROSEMARY AND PINENUT CRUST  
AND GARLIC POTATO GRATIN AND SERVED WITH A TUSCANY BEAN  
DRESSING

CHATEAUBRIAND: PRIME FILLET OF BEEF SERVED WITH A SELECTION  
OF FRESH VEGETABLES AND A TRIO OF SAUCES  
(MINIMUM OF 2 GUESTS :: SUPPLEMENT OF €8.00 PER GUEST)

OVENROASTED SUPREME OF CHICKEN WITH A BUFFALO MOZZARELLA  
AND BASIL FILLING ON A LEEK RISSOTTO AND WITH A RED PEPPER  
SAUCE

SEARED ESCALLOPE OF SALMON ON A BED OF BUTTERED CABBAGE  
WITH HORSERADISH POTATO AND TOPPED WITH A BERNAISE SAUCE

LOBSTER FROM OUR SALT-WATER TANK SERVED HOUSE STYLE OR AS  
YOU LIKE IT (SUPPLEMENT €16.00)

PANFRIED FILLET OF BEEF WITH OYSTER MUSHROOMS AND SEASONAL  
GREENS SERVED WITH A RED ONION JAM AND A PORT WINE SAUCE

PASTA DISH OF THE EVENING

ROAST BARBARY DUCK BREAST WITH A ROOT VEGETABLE ROSTI AND  
HONEY GLAZED PLUMS WITH A MAPLE SYRUP GLAZE

VEGETARIAN DISH OF THE EVENING

ALL OF THE ABOVE ARE SERVED WITH A SELECTION OF FRESH  
VEGETABLES. PLEASE ASK IF YOU WOULD ALSO LIKE EITHER FRENCH  
FRIED POTATOES OR A GARDEN SALAD

## **DESSERTS**

SELECTION OF HOME MADE ICE CREAMS ON A TUILLE DISC AND  
SERVED WITH A CHOICE OF HOT SAUCES

A PEACH AND STRAWBERRY CRÈME BRULEE WITH A HOME MADE  
HAZELNUT COOKIE

TANGY LEMON TART WITH A PRALINE MARSCAPONE CREAM AND  
CITRUS SYRUP

WARM PECAN AND CHOCOLATE FUDGE PUDDING WITH A CHOCOLATE  
MARSHMALLOW SAUCE AND SERVED WITH VANILLA ICE CREAM

PEAR UPSIDE DOWN CAKE GLAZED WITH HONEY AND VANILLA AND  
SERVED WITH A COCONUT ICE CREAM AND A CUSTARD SAUCE

A SELECTION OF IRISH FARMHOUSE CHEESES

## **TEA COFFEE LIQUEURS**

WE HAVE A WIDE SELECTION OF TEAS, COFFEEES AND AFTER DINNER  
LIQUEURS AVAILABLE. A SUPPLEMENT APPLIES FOR SOME SPECIALITY  
COFFEEES

YOUR SERVER WILL ADVISE YOU