



DINGLE SKELLIG

HOTEL



PENINSULA SPA

2027 Wedding Menu Allergens



STARTERS

Dingle Bay Fishcake

Citrus Salad, Ribbons of Pickled Cucumber, Balsamic Syrup (1(a),3,4,6,7,10,12)

Warm Black Pudding Salad

Glazed Pear, Pancetta & Roast Pimento (1(a)(b),6,7,10)

Skellig Surf & Turf Tasting Plate

Tian of Crabmeat, Beggars Purse of Annascaul Black Pudding, Apple Purée, Smoked Chicken & Sundried Tomato (1(a),(b),2,3,6,7,10)

Trio of Seared Scallops, Lobster Cocktail, Locally Smoked Salmon

Chive, Crème Fraiche (1(d), 2,3,4,6,7,12)

Parfait of Duckling, Crispy Duck Roll

Plum Glaze, Stir Fried Bok Choi (1(a),6,7,9,10,12)

Trio of Lobster & Avocado, Mini Duck Roll, Baked Goats Cheese Soufflé

(1(a),2,3,6,7,9,12)

Crab, Scallop & Prawn Bouillabaisse

Red Pepper Rouille, Garlic Croute (1(a),2,7,9,10,12)



SOUPS & SORBETS

Seasonal Vegetable Soup

Selection of Freshly Baked Breads (1(a)(b)(d),3,7,9,11,12)

Potato, Leek & Spring Onion Soup

Selection of Freshly Baked Breads (1(a)(b)(d),3,7,9,11,12)

Chefs Signature Dingle Gin & Pink Grapefruit Sorbet (3,12)

Chef's Signature Dingle Gin & Pink Grapefruit Sorbet

Raspberry & Mint Jelly (3,12)

Dingle Mojito Sorbet

Raspberry & Mint Jelly (3,12)

MAIN COURSES

Roast Leg of West Kerry Lamb

Savoury Herb Stuffing, Chateau Potato, Madeira Sauce (1(a),6,7,9,12)

Glazed Fillet of Salmon

Ribbons of Vegetables, Shrimp & Vanilla Cream (2,4,6,7,9,12)

Grilled Fillet of Hake

Spicy Crushed Potato, Chorizo, Garden Peas & Lemon Cream (4,6,7,9,12)

Roast Canon of West Kerry Lamb, Cooked Rosé

Shoulder Croquette, Glazed Parsnip, Fondant Potato,
Long Stem Broccoli, Redcurrant Jus (1(a),3,6,7,9,12)

Pan Fried Fillet of Halibut

Stir Fried Prawns & Asian Greens, Baby Potatoes,
Champagne Sauce (2,4,6,7,12)

Pan Fried Supreme of Corn Fed Chicken

Confit Croquette, Pearl Onions, Long Stem Broccoli,
Peas, Lemon & Thyme Cream (1(a),3,6,7,12)

Pan Fried Prime Irish Fillet of Beef

Spring Onion Mash, Honey Glazed Parsnip, and a choice of
Red Wine Jus or Brandy & Peppercorn Cream (6,7,12)

Pan Fried Supreme of Chicken

Apricot & Thyme Stuffing, Wild Mushroom Cream (1(a),6,7,9,10,12)

Trio of Salmon, Turbot & Seabass

Wilted Baby Spinach, Champagne Sauce (4,6,7,12)

Roast Fillet of Beef Wellington

Foie Gras Mousse, Wild Mushrooms, Fondant Potato,
Baby Vegetables, Port Reduction (1(a),3,4,6,7,9,10,12)

Grilled Fillet of Turbot, Roulade of Black Sole

Long stem Broccoli, Café de Paris butter (1(d), 4,6,7,10,12)

DESSERTS

Meringue Nest

Raspberry Essence & Seasonal Fruits (3,7)

Classic Lemon Tart

Crème Chantilly (1(a),3,7)

Mini Apple & Cinnamon Pie, White & Milk Chocolate Soufflé,
Vanilla Ice Cream (1(a),3,7)

Glazed Tartlet of Seasonal Fruits

Passionfruit Essence (1(a),3,7)

Belgian Chocolate Tasting Plate (1(a),3,7)

Selection of Farmhouse Cheese

Savoury Biscuits, Fresh Fruit, Date & Apple Chutney
(1(a),(b),(c),(d),7,8 (walnuts),10,11)

EVENING HOT FOOD SELECTION

Sandwiches (1(a),3,4,7,10)

Annascaul Cocktail Sausages (1(a),6,10)

Spicy Potato Wedges (3,6)

Duck Spring Rolls (1(a),6,11,12)

Vegetable Samosas (1(a),6,11,12)

Fish & Chip Cones (1(a),4,6,12)

Chicken & Vegetable Spring Rolls (1(a),3,6,7,10)

Scampi & Chips Tartar Sauce (1(a),2,3,6,7,9,10)

Asian Style Chicken Pittas, with Stir Fried Vegetables (1(a),6,9,10)

Baked Potato Wedges Garlic & Chive Dip (6)

Allergens: **1.** Cereals **(a)** Wheat **(b)** Oats **(c)** Rye **(d)** Barley **2.** Crustaceans **3.** Eggs **4.** Fish
5. Peanuts **6.** Soya Beans **7.** Milk **8.** Nuts (Almonds, Hazelnuts, Walnuts, Cashews, Pecan Nuts, Brazil Nuts)
9. Celery **10.** Mustard **11.** Sesame Seeds **12.** Sulphites **13.** Lupin **14.** Molluscs.

