

LIBRARY POINT RESTAURANT



Holiday Inn

to start

Chef's Fresh Cream Soup of the Evening <i>with traditional crusty soda bread</i>	10. 1w.. 7.	5.50
Kenmare Bay Seafood & Shellfish Chowder <i>with traditional crusty soda bread</i>	10. 1W. 2. 4. 7. 14.	7.50
Grilled Melusine Goats Cheese Tartlet <i>red onion jam & balsamic reduction</i>	10. 1W. 1B. 7. 12	7.50
Mushrooms on Toast <i>sautéed field mushrooms on toasted olive ciabatta topped with melted Le Maubert Brie served with a light tomato relish</i>	10. 1W. 1B. . 5. 7. 11	7.50
Grilled Lamb Kebabs <i>rocket salad, mint yoghurt dip</i>	1W. 1R. 1B.. 7.	7.50
Oak Smoked Salmon Salad <i>petite salad, red onion, capers & lemon with traditional crusty soda bread</i>	1W. 10. . 4.	8



main course

Grilled Irish Sirloin Steak <i>8oz sirloin from local master butcher tommy cronin, grilled to your taste, chunky chips & crispy onion rings, peppercorn sauce or garlic butter</i>	1W. 10. 6. . 7.	23
Crisp Roast Half Irish Duckling * <i>on a bed of sweet braised red cabbage, drizzled with classic orange sauce</i>		20
Slow Braised Shank of Mountain Lamb <i>on creamed potato with roasted root vegetables and a red wine reduction</i>	7. 9. 12.	20
Roast Supreme of Irish Chicken * <i>with mild cajun spices on a nest of stir fried vegetables</i>	6. 7. 8.	16.50
Posh Burger <i>100% Irish beef patty, in a wheaten bap, melted brie, caramelized red onion jam & chunky fries</i>	1W. 1R. 6. 7. 10. 11. 12	16



Pan Seared Fillet of Atlantic Salmon * <i>on champ potato, with a prawn, chive & white wine cream</i>	2. 4. 7. 12.	17
Oven Roast Fillet of Cod * <i>crushed baby potato & sundried tomato and red pepper sauce</i>	4	18
Traditional Fish'n'Chips <i>Fresh fish fillet, battered in local Killarney ale, chunky chips Pea puree, tartar sauce & lemon wedge</i>	1W. 3. 4. 6. 7. 10. 12	17
Fresh Egg Tagliatelle Arrabiatta <i>roasted mediterranean vegetables, spicy tomato sauce, parmesan and a garlic crust</i>	1W. 7. 9.	13



desserts

Sicilian Lemon Cheesecake <i>with raspberry coulis</i>	1W. 1B. 3. 5. 6. 7. 8. 12.	6
Eton Mess Sundae <i>crushed meringue, fresh cream, vanilla ice cream & berry coulis</i>	3. 7	6
Warm Apple & Cinnamon Crumble <i>vanilla ice cream</i>	1W. 10. 1R. 1B.. 6. 7.	6
Profiteroles & Chocolate Sauce <i>filled with fresh cream & topped with chocolate sauce</i>	1W. 3. 5. 6. 7. 8	6
Banoffee Pie <i>layers of banana & caramel on a biscuit base with fresh cream</i>	1W. 10.. 7. 11.	6
Belgian Chocolate Mousse <i>On caramel sauce</i>	1W. 6. 7.	6



FOOD ALLERGEN ADVICE

SOME ITEMS ON OUR MENU CONTAIN NUTS, SHELLFISH & OTHER ALLERGENS. AS A RESULT, TRACES OF THESE FOODS COULD BE FOUND IN OTHER PRODUCTS SERVED HERE. PLEASE ASK A MEMBER OF STAFF IF YOU HAVE ANY QUESTIONS ABOUT OUR INGREDIENTS.

OUR WINES CONTAIN SULPHITES

ALLERGENS				
10:OATS	2: CRUSTACEANS	6: SOYBEANS	10:MUSTARD	14: MILLUSCS
1W: WHEAT	3: EGGS	7: MILK	11: SESAME SEED	
1R: RYE	4: FISH	8: NUTS	12 SULPHUR DIOXIDES & SULPHITES	
1B: BARLEY	5: PEANUTS	9: CELERY	13: LUPIN	

2 Course Special €22. 3 Course Special €27
€5 steak/duck supplement on special & inclusive dinner package