



# THE SEA ROOMS

## Tasting Dinner Menu

Chargrilled beetroot carpaccio, goat cheese, roasted garlic



Deconstructed Greek salad, feta



Seabass, shallots, lemon, herbs



Pork “kavourma” Kelly’s garden carrots, rosemary, red wine jus

### Choice of Main

Wexford lamb, parsnip purée, leek, cherry tomatoes, fennel ragu

St. Helen’s lobster, chorizo crumble, artichoke, green pea cream, Kelly’s garden pepper coulis

Halibut, butternut squash carpaccio, asparagus lemon caper marmalade

Cauliflower steak, asparagus, green pea cream, artichoke, pinenut praline.

### Dessert

Flexi chocolate, crumble, summer berries, vanilla ice cream



Chocolate pistachio dacquoise, tea/coffee

**€78.00**

**(€38 supplement per person to guests on Half Board)**

**Call “THE SEA ROOMS” TODAY for a reservation.**

**(053) 9173553 E. [thesearooms@kellys.ie](mailto:thesearooms@kellys.ie)**