



KILKENNY  
RIVER COURT  
HOTEL



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## TO START

### Spicy Pumpkin Soup

coconut cream, homemade brown bread (CY,G,E,©)

### Cured Goatsbridge Trout

parsley emulsion, gin, cumin, baby capers, lemon herb oil (F,G,SP,D)

### Honey Goat Cheese

cranberry, hazelnut, spicy beetroot slaw, wheat wafers, balsamic dressing (D,N,G,SP)

### Ham Hock Terrine

apple and raising chutney, pickled carrots, crostini, basil oil (D,G,CY,SP)

### Roast Spiced Sweet Potato Salad VE

roast walnut, pumpkin vinaigrette (N,SP)

### Homemade Ravioli

beef ragout, crispy Jerusalem artichoke (G,E,SP)

## MAINS

### Slow Roast Feather Blade of Irish Beef

cumin, sweet potato puree, bacon dust, peppercorn sauce (SP,D,CY)

### Stuffed Chicken Supreme

black pudding, sage, roast carrot, tarragon jus (G,E,D,CY)

### Pan Fried Fillet of Hake

mussels, seaweed, lemon beurre blanc (F,SP,M)

### Roast Salmon

stem broccoli, rustic tomato sauce (F,SP,D)

### Haunch of Irish Venison

celeriac puree, pickle blackberries, red currant jus (SP,D,CY)

### 8oz Rib Eye Steak (€8 Supp)

sauté wild mushroom, rainbow carrots, fries, thyme jus (G,D,SP)

### Aubergine Moussaka V (Vegan option available)

tomatoes, ricotta cheese, mediterranean vegetables (CY,D,SP)

**2 Course €38.00**

**3 Course €45.00**

**Tea and Coffee Included**

## ALLERGEN INDEX

G = Gluten, C = Crustaceans, E = Eggs, F = Fish, M = Molluscs,

S = Soyabeans, SP = Sulphites, P = Peanuts, D = Dairy, CY = Celery

MD = Mustard, SS = Sesame Seeds, L = Lupin, N = Nuts © = Coeliac Friendly