



HOTEL KILMORE

ANNALEE RESTAURANT

&

KILLYKEEN LOUNGE

# Menu

*On behalf of all the management and staff at  
Hotel Kilmore, we would like to extend a  
warm welcome to you.*

*At Hotel Kilmore we are passionate about food and  
believe that eating is one of life's greatest pleasures.  
We have embraced the use of carefully selected local  
and seasonal quality foods and under the supervision  
of our Executive Head Chef, have created  
inspiring culinary delights.*

*Should you have any dietary requirements  
the team will be delighted to assist.*



## STARTERS .....

- Homemade Kilmore Seafood Chowder** €8.95  
Chowder with Fresh killybegs Fish Served with Soda Bread  
(1A,2,4,6,7,9,14)
- Boilie Goats Cheese Salad** €7.95  
Goats cheese, braised beetroot & rocket salad with  
balsamic glaze (7,10,12)
- Crisp Potato Skin** €7.95  
Warm Chicken with Spinach & Sundried Tomato in a  
Crisp Potato Skin Topped with Brie & Apple Syrup (1A,1C,6,7,10,12)
- Traditional prawn cocktail** €8.95  
Marie rose sauce on iceberg lettuce and pink grapefruit segments  
(1C, 2,3,10)
- Homemade Brie Wedge** €7.95  
Coated in a Soda Bread Crust served with a Cranberry Puree  
(1A,1C,6,7,10,12)
- Sweet Chilli Duck Spring Rolls** €7.95  
Strips of Duck & Vegetables, wrapped in Filo Pastry and  
served with a Sweet Chilli Dip (1A,3,6,9,11,12)
- Melon Salad** €6.95  
Chilled Duo of Melon with Orange Wedge, frozen yoghurt  
& Homemade Compote (7)
- Chicken Goujons** €8.95  
Chicken Goujons in Tempura Batter Served with  
House Garnish & garlic dip (1A,1C,3,6,7,9,10,12)  
(Also available as main course) (€16.95)
- Seasonal Soup of the Day** €6.95  
With Brown Soda Bread or Freshly baked roll  
(1A,6,7,9,11,12)
- Warm Chicken and Bacon Caesar Salad** €8.95  
Cos Lettuce, Topped with Red Peppers, Parmesan Shavings  
and a Creamy Caesar Dressing with Garlic Croutons (1A,3,7,10,12)  
(Also available as a Main course) (€16.95)
- Chicken Wings** €7.95  
From Glin-Valley with Maple & BBQ Glaze (1A,1C,6,10,12)



## FROM THE GRILL .....

**14oz Prime Irish T-Bone Steak** €31.50

**10oz Prime Irish Fillet Steak** €28.95

**12oz Prime Irish Sirloin Steak** €26.95

**10oz Prime Irish Rib-Eye Steak** €23.50

*Add king prawns cooked in garlic butter (2,7)* €4.00

All of our Steaks are cooked to your liking served with Balsamic Reduction, Roasted Cherry Tomato & Onion Rings, Garnish and a choice of the following Sauces: ( 1A,12)

*Peppercorn Sauce, Garlic Butter, Red Wine Jus,  
Wild Mushroom Sauce (1A,7,9,10,12)*

*All of our Steaks are of Irish Origin*

**Open Steak Sandwich** €21.50

8oz Prime Irish Sirloin Steak cooked to your liking served on Focaccia Bread with Cherry Tomato, Sauteed Mushroom with your choice of sauce. (1A,3,7,9,10,12)

**Gourmet Kilmore Burger** €16.95

10oz Burger with lashings of Red Cheddar, Bacon, Lettuce, Tomato and Red Onion Marmalade (1A,3,6,7,10,12,)

**Southern Fried Chicken Maryland** €16.95

On Bacon with Fruit Fritters (1A,3,6,7,12)

*Choose one side with your main from the grill*



## ANNALEE FAVOURITES .....

### **Rack of Lamb** €28.95

Roast Rack of Lamb Cooked to your Liking with Black Pepper Crust & Served on a Bed of Ratatouille & Rosemary Jus (1A,6,7,9,10,12)

### **Honey Roast Half Farm Duckling** €25.95

With Walnut Stuffing, Orange & Brandy Sauce served with braised red cabbage (1A,6,7,8C,9,10,12,)

### **Pan Fried Supreme of Chicken** €19.50

Pan Fried Chicken Supreme rubbed with Lemon Thyme & Sea Salt with a White Wine and Pesto Sauce & pomme dauphinoise potatoes (7,9,12,)

### **Braised Lamb Shank** €22.50

Slow Roasted Vegetables, Garlic & Herbs in a Sweet Mint Rosemary Sauce on Mash with Red Wine Jus (1A,7,9,10,12)

*Choose one side with each main course*

## KILLYKEEN FAVOURITES .....

### **Kilmore Oriental Stir Fry of Chicken or Beef** €19.95

Tender pieces of chicken breast or Irish beef and mixed seasonal vegetables with tasty hoi-sin glaze served with soft egg noodles or boiled rice (1A,3,6,9,11,12,)

### **Buttered Chicken Curry** €16.95

Chicken Breast Marinated and Slowly Cooked in a Rich Creamy Masala Sauce served with Vegetables and a crispy Poppadum Cone (1A,6,7,9,10,12)

### **Chicken Caesar Salad Wrap** €16.95

Served with Cos Lettuce, Crispy Bacon, Parmesan Cheese & Caesar Dressing (1A,1C,3,6,7,10,12)

### **Hunters Chicken** €21.50

Succulent Chicke Breast topped with BBQ sauce, Monterey jack cheese and bacon on Lyonnaise potatoes and green beans. (7 10 12)



## PASTA, SEAFOOD & VEGETARIAN.....

### **Traditional Deep Fried Cod & Chips** €17.95

Battered fillet of Fresh Cod with Caper Mayonnaise & crushed Minted Pea Puree and triple cooked chips (1A,3,7,10,12,)

### **Pan Fried Fillet of Salmon** €21.00

Served on a Potato Rosti, with Champagne and Red Pepper Cream (4,7,9,12)

### **Pan fried Seabass Fillet** €24.00

With Parmentier Potatoes, Pancetta, Spinach and White Wine Veloute (4,7,9,12)

### **Fettuccini Alfredo Carbonara** €17.95

Fettuccini Pasta with Bacon Lardoons, Chicken & Mushrooms in a Light Cream Sauce glazed with Cheese (1A,7,9,12)

### **Roasted Sweet Pepper** €14.95

Roasted red pepper stuffed with roasted vegetables topped with goats cheese on herb potato cake on tomato salsa (7,9,10,12)

## SIDE ORDERS .....

Each Main Course is served with a choice of 1 of the following Side Orders:

Bouquet of Vegetable (12)

Mixed Leaf Salad (1A,1C,6,10,12)

French Fries (12)

Battered Onion Rings (1A)

Braised Onions (7)

Sautéed Mushroom (7)

Roasted Baby boiled potatoes (7,12)

Boiled rice

Creamed Potatoes (7,12)

Dauphinoise Potatoes (7,12)

**Extra Side Orders Charged at €3.00**

Coeliac Please Note That Flour is used in the Kitchen BUT every attempt is made to keep it separate from our "Coeliac Safe" Foods

All Beef used in Hotel Kilmore is 100% Irish Sourced



# WHITE WINES .....

## *House Wines*

(Glass) (Bottle)

**1. Crucero Sauvignon Blanc (Chile)** €6.00 €24.00

Crystal clear pure fruitiness, this is laden with pineapple and lemon and lime flavours. (12)

**2. Aldridge Estate Chardonnay (Australia)** €6.00 €24.00

Light melon and stone fruit flavours with the faintest touch of oaky character. (3,7,12)

**3. PinotGrigio, Carlo Damiani, Veneto (Italy)** €6.50 €25.50

Pinot Grigios come in all shapes and sizes. This one is crisp with that familiar roasted hazelnut and marzipan flavour. (12)

**4. Ribbonwood Sauvignon Blanc, (New Zealand)** €8.00 €32.50

Beautifully delicate in body with juicy nectarine and passion fruit flavours with a wonderful burst of palate-cleansing freshness. (7,12)

## *France*

**5. Sancerre, Daniel Crochet** €35.00

A delightfully soft and fragrant Sauvignon Blanc with subtle floral aromas and persistent pink grapefruit and kiwi flavours. (12)

**6. Chablis, Domaine Charly Nicolle** €35.00

A pale yellow with a perfume of summer flowers and a crisp minerality. True, classic, authentic Chablis at its best. (12)

**7. Domaine des Lauriers Picpoul de Pinet** €29.00

This wine is full-bodied and rich in the mouth with a mouth-watering lemon zesty freshness and crispness. (12)

**8. IGP Pays d' Oc Viognier, Domaine de la Ferrandiere, Languedoc** €31.00

Viognier is a delicious aromatic white grape. This wine displays aromas of peach & apricot with a luscious honeyed finish but without the sweetness. (12)

## *Spain*

**9. Baron de Ley white Rioja** €27.00

This is a clean-tasting, fresh and appealing white wine with flavours of lemon, red apples and even a touch of melon. (12)

## *Italy*

**10. Soave, Cantina di Monteforte** €6.70 €26.00

This is delicate and fresh with subtle fragrances of almonds and apples. (12)



## RED WINES

---

### *House Wines*

**11. Crucero Cabernet Sauvignon (Chile)** (Glass) (Bottle)  
€6.00 €24.00

Intense ruby red, with fruity flavours of summer fruit compote and black pepper and vanilla on the finish. (12)

**12. Aldridge Estate Shiraz (Australia)** €6.00 €24.00

Nicely-balanced fruity flavours of blackberry and blackcurrant, wrapped up in gentle notes of vanilla. (12)

**13. Crucero Merlot (Chile)** €6.50 €26.00

A red cherry and summer berry nose announces this wine's quality but the juicy damson flavour on the palate is still a lovely surprise. (12)

**14. Baron de Ley Rioja Club Privado (Spain)** €7.00 €27.00

Intense ruby red in colour with aromas of strawberry and vanilla, it has bucket-loads of juicy fruit on the palate. Universal appeal. (12)

### *France*

**15. Domaine Robert Fleurie Rouge** €34.00

This is full of rich of dark-berried fruits, it is nonetheless just medium-bodied as a Beaujolais should be. (12)

**16. Chateauneuf-du-Pape La Calice de Saint Pierre** €43.00

Concentrated strawberry, black cherry and damson jam aromas on the nose lead to intense autumnal fruit flavours on the palate. (12)

**17. Chateau Les Moutins Red, Bordeaux** €29.00

Made mostly from soft and fleshy Merlot, blended with a little cassis-like Cabernet, this is a really classy oak-aged Claret. Super fruits-of-the-forest flavours. (12)

### *Spain*

**18. Baron de Ley Rioja Reserva** €34.00

A modern style of fruit-driven Rioja with ripe strawberry flavours nicely seasoned with American oak. (12)

### *Italy*

**19. Montepulciano d'Abruzzo, Aires** €6.50 €32.50

The soft and supple Montepulciano grape makes a luscious, smooth-bodied wine with bags of blackberry and raspberry flavour. (12)

### *New Zealand*

**20. Ribbonwood Pinot Noir, Marlborough,** €8.50 €32.50

Flavours of raspberries and crunchy red cherries make this a delicate and refined pinot noir in true New Zealand style. (3,12)



## *Argentina*

### **21. Finca Florencia Malbec** €8.00 €32.50

90-year-old vineyards give this wine a finer and more elegant quality. It has soft summer fruit flavours with hints of pepper and spice. (12)

## *Rosé*

### **22. Noémie Vernaux Rosé (France)** €27.50

A beautiful pale Pink colour with subtle perfume flavours of Strawberries and summer cherries. (12)

## *Sparkling Wine*

### **23. Bosco Prosecco Frizzante** €33.00

This is a particularly fresh and aromatic frizzante with a fine mousse and a long-lasting flavour. (12)

### **24. Veuve Clicquot Champagne (France)** €63.00

Intense medium to full-bodied Champagne with acacia blossom and honey aromas, followed by those fruity, biscuity flavours you expect from a good Champagne. (12)

### **25. Moët et Chandon Champagne (France)** €73.00

Hawthorn and honeysuckle aromas give way to the rich biscuit flavours of good quality Champagne. Quite full-bodied and dry. (12)

## ALLERGEN INFORMATION

- 1; \*Cereals containing gluten, 1A=wheat 1B=rye  
1C=barley 1D=oats
- 2; Crustaceans
- 3; Eggs
- 4; Fish
- 5; Peanuts
- 6; Soybeans
- 7; Milk
- 8; Nuts, 8A = almonds, 8B = hazelnut, 8C = walnut,  
8D = cashew, 8E = pecans, 8F = brazil 8G = pistachio,  
8H = macadamias/Queensland
- 9; Celery
- 10; Mustard
- 11; Sesame Seeds
- 12; Sulphur Dioxide and Sulphites
- 13; \*Lupin
- 14; Molluscs

*\*Gluten Free Products Available on Request May Contain Lupin*

