



# Dinner Menu

Under the direction of Chef Scott Kapitan, the Yew tree menu is a culinary journey reflective of the culmination of his personal experiences, impressions and influences of current world trends. The menu may be best described as "contemporary" with various cultural influences adding accents to the French foundation of Scott's training with great importance placed on working with local Irish produce whenever possible...

*"Our focus is on quality, refinement, continuous exploration of flavour and technique and here at the Yew Tree we are proud to feature some of Ireland's best produce; sourced from farms that rear their animals ethically, grow their vegetables organically, catch their fish sustainably, forage and shoot responsibly, I hope you enjoy the experience"*

*Scott Kapitan*



MUCKROSS PARK  
HOTEL & SPA



# Starters

**GREEN ASPARAGUS PANNA COTTA (V) €18.50**

Green Asparagus, Green Peas, Water Cress, Pine Nut Crumb, Pine Gel  
Contains Allergens: 6, 8(Pine Nuts),12

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**TRUFFLE & WILD MUSHROOM RAVIOLI (VG) €18.50**

Three Cornered Leek, Cep Mushroom Powder, Tarragon Foam  
Contains Allergens: 1(Wheat), 3, 6, 7, 12

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**OVEN ROASTED GINGER QUAIL €18.50**

Quail Supreme and Leg, Patti Pan Squash, Honey Ginger Orange Gel  
Contains Allergens: 3, 7, 12

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**54°C POACHED COD €18.50**

54°C Cod Fillet, Pickled Mussels, Sorrel, Squid Ink Tagliatelle, Avruga Caviar  
Contains Allergens: 1(Wheat), 3, 4, 7, 12, 14

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**ROSSCARBERY FREE RANGE PORK €18.50**

Braised Pork Neck, Red Miso Caramel, Crispy Sage, King Oyster Mushroom  
Contains Allergens 6, 7, 9, 10, 12

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**KENMARE SMOKED SALMON MOUSSE €18.50**

Dingle Crab, Pickled Samphire, Nori Tuile, Apple Wasabi Gel, Seaweed Brioche  
Contains Allergens: 1 (Wheat), 2, 3, 4, 6, 9, 10, 12, 14

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Vegan - (V), Vegetarian - (VG)

Allergen List: 1-Gluten, 2-Crustacean, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Dairy, 8 -Nuts,  
9-Celery 10-Mustard, 11-Sesame, 12-Sulphites, 13-Lupin 14-Molluscs



<b>AIR DRIED KERRY LAMB LOIN</b>	<b>€38.50</b>
Lamb Loin with Fine Herb Lamb Mousse, Baby Carrot, Minted Pea Croquette, Red Wine Lamb Jus Contains Allergens: 1 (Wheat), 3, 7, 9, 10, 12	
<b>PAN SEARED HALIBUT FILLET</b>	<b>€38.50</b>
Sea Lettuce, Baby Spinach, Black Trumpet Mushrooms, Lime Gel, Butter Sauce Contains Allergens: 4, 7, 12	
<b>WALNUT PESTO &amp; COURGETTE SPAGHETTI (V)</b>	<b>€28.50</b>
Walnuts, Radish, Wild Mushroom, Dehydrated Carrot Crisp, Basil Oil Contains Allergens: 6, 8 (Walnuts), 12	
<b>SKEAGHANORE DUCK TWO WAYS</b>	<b>€38.50</b>
Lavender Honey Glazed Duck Breast and Confit Leg Pressé, Rhubarb, Duck Jus Reduction Contains Allergens: 1(Wheat), 7, 9, 10, 12	
<b>PARMA HAM WRAPPED MONK FISH</b>	<b>€38.50</b>
Saffron Prawn Mousse, Tomato Meringue, Asparagus, Red Wine Fish Sauce Contains Allergens: 2, 3, 4, 7, 9, 10, 12, 14	
<b>IRISH BEEF FILLET &amp; BEEF CHEEK</b>	<b>€44.50</b>
Coffee Roasted Baby Carrot, Soubise Foam, Charred Shallot, Cep Mushroom Sauce Contains Allergens: 7, 9, 12	

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# Desserts

**COCONUT & STRAWBERRY (V) €14.00**

Coconut Panna Cotta, Strawberry Brunoise, Strawberry Gel, Aquafaba Meringue, Strawberry Sorbet  
Contains Allergens: None

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**VANILLA & CHOCOLATE MOUSSE €14.00**

Chocolate Crèmeux, Cocoa Sweet Dough, Chocolate Ice Cream, Chocolate Gel  
Contains Allergens: 1(wheat), 3, 6, 7, 8 (Almond)

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**ROAST SPICED PINEAPPLE €14.00**

Caramelized Pineapple, Spiced Syrup, Mango Curry Ice Cream, Cinnamon Foam  
Contains Allergens: 3, 7

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**LEMON & HAZELNUT €14.00**

Lemon Curd, Sweet Dough, Meringue, Hazelnut Cream, Lemon Gel Emulsion  
Contains Allergens: 1(Wheat), 3, 6, 7, 8 (Hazelnut)

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**SELECTION OF ARTISAN IRISH CHEESES €16.00**

Irish Cheese Board, Grapes, Biscuits, House Preserves  
Contains Allergens: 1 (Wheat), 3, 6, 7, 8 (Hazelnuts, Walnuts), 10, 12

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