

# Ferndale Guesthouse & Restaurant

Crumpaun – Keel – Achill Island – Co. Mayo – Ireland

## SAMPLE MENU

### DELICIOUS APPETIZERS

#### Cape Malay Fish Chowder

A creamy flavoured fish only chowder with delicious vegetables and hints of oriental spices and delicacies..... 7.50 €  
as mini Starter ..... 4.50 €

#### Tikal the Seafood Adventure

Delicious honey and herbs glazed scallops, shrimp and crayfish and salmon starter with mango-chilli dip. .... 11.50 €  
as mini Starter ..... 6.50 €

#### Cinnamon coated Tuna Byblos

Fresh tuna steak seared with fantastic mediterranean flavours and spices very soft and sweet herbs so refreshing and light. .... 9.50 €

#### Crab and Crayfish Cuzco

Flavour of mediterranean and aztec served in avocado halves with citrus infusion  
..... 10.50 €

#### Smoked Duck Carpaccio

Smoked Duck thinly sliced served with orange infused couscous on a bed of caramelized apples ..... 8.50 €  
as a mini Starter..... 5.50 €

#### Lombardian Soup

Ancient delicate soup made from carrots, chestnut, herbs, cinnamon, cheese and grape juice soften and flavoured with eggs and spices..... 6.50 €

#### Albondigas Tenochtlan

Lamb minced meatballs with ancient mexican spices and sour cream dip. these albondigas are a delight for lovers of delicate flavours..... 9.50 €  
as a mini Starter..... 6.50 €

#### Bacon Quail Mole Poplano

Quail fillets on skewer and grilled, rashers and delicate spices and chocolate..... 9.50 €  
as a mini Starter..... 6.50 €

#### Chicken Sate Ferndale

Secret spices, secret herbs, a secretly finish and a touch of luxury. ....9.50 €  
as a mini Starter.....6.50 €

#### Haloumi and goat from persia

Grilled haloumi and goat cheese served with an olive labneh and olive brunoise on a bed of cherry tomatoes .....8.50 €  
as a mini starter .....5.50 €

#### Tabooleh Salad Palmyra

Delicious sautéed mushrooms on a bed of bulgur herbs and oriental flavoured salad ...8.50 €  
as a mini Starter.....5.50 €

## FERNDALE'S CREATIONS THE SEA

#### Fish O fresh Jamboree

If season permit fresh fish of the day served with fresh ingredients and seasonal options  
Imagining a fantasy of flavours .....24.50 €

#### Rapa Nui Island of Gods

This seafood creation is Ferndale's flagship and is a delight in fusion cooking with baked scallops and cheese. Crab claws and meat with beetroot infusion and monkfish tails served with an Asian fusion dip. ....32.50 €

#### Medieval Fish Platter

Delightful monkfish fillets, king scallops and Portico Tiger prawns slightly pan sautéed served with medieval texture of prunes cranberries and sweet and sour finish .....32.50 €

#### Tuna Port Royal

Marinated saffron infused Tuna served with carib salsa and inca special secret tartar dip.  
.....27.50 €

#### Cod Bake Quatemoc

Fresh Cod if possible fine steak baked in the oven with ancient indian spices and herbs  
.....26.50 €

#### Salmon Montezuma

Organic salmon darne Mushroom mix with cocoa and shallots and a delicious olive and ginger paste .....23.50 €

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Phone: 098 43908

## FERNDALE'S CREATION THE LAND

### The Tale of the Quail

Cranberry and mild curry infusion sweet ginger and soft quail fillets what a combination what a tale for a fantastic safari of medieval times..... 24.50 €

### EarthSea on the Wings of Fire

Prime medallions of venison accompanied by quail breast, delicious fresh tuna seared topped with king prawns with cranberries and apricot dip ..... 29.50 €

### The lamb and the deep Blue sea

Slaney Valley Lamb Fillets the finest with Scallops – the perfect match – pan fried to your liking and served with a delicate flavoured sherry and shallot creamy reduction..... 28.50 €

### Mongolian Barbeque

A mouth-watering experience to say the least with this 3some of fillets (pork/lamb/beef) differently marinated and grilled, voted best dish. .... 29.50 €

### The Mystical Steak Phantasia

Fillet Steak grilled to your liking, flamed and topped with sautéed onions and creamy herbal peppercorn sauce ..... 32.50 €

All our Pork, Lamb and Beef Dishes are 100% irish produced

## FERNDALE'S CREATIONS FOR RAINY DAYS

### Good Luck with the Duck

Honey and spice glazed duck breast grilled ginger and cherries, flavours of the ancient mayas ..... 17.50 €

### Pork Fillets Balbek

Thinly Sliced Pork Fillets marinated in horseradish and spices served with a dried fruit compot and fresh quince puree ..... 16.50 €

### Chicken Schnitzel Vienna

Traditional chicken schnitzel with a twist of the early middle ages with venetian finish, garlic and ginger as well as honey and ground almonds ..... 14.50 €

### Trout the western Shore

Soft and tender trout with raisins grapes and apples to support the fresh creamy and mustard finish and the dream of the sea ..... 15.50 €

### Tilapia Mediterraneum

White tender fish fillets from pacific ocean and basil infused mediterranean dip will tell you a tale from long gone times and adventures still to be explored .....16.50 €

### Tagliatelle al Salmone

Freshly cooked pasta with gravad lax and smoked salmon as well as fresh salmon pieces a creamy smooth texture and lover of re discover italian flavours .....14.50 €

All our Fish Dishes are, where possible  
local sourced and fresh, depending on weather and seasonal conditions

## ICY AND SWEET TEMPTATIONS

### The Fairies with the Berries

Forrest fruit ice cream and berries, a touch of cassis to give this dessert this dream of fairies

### A Hint of Mint

Mint crisp Ice cream with crème du menthe for a refreshing memory

### The Medieval Sweet temptation

An ancient recipe made from bread and eggs sweet cherries and almonds, a touch of ginger a delicacy never tried before

### Mousetto

Amaretto, chocolate syrup, plain Ice cream, followed by chocolate mousse, topped with Amaretto cream

### Crepes Prince of Persia

Arabian Nights with Arabian pancakes,  
Honey, quince puree and ice cream flambé

### Irish Baileys Cheesecake - luxury Version

Traditional stylish and all time favour

### Crème Brulee Iguazu

For our guests who requested this delicious dessert everyone knows.

### The amazing Chocolate Mousse Adventure

Finest toblerone and creamy finishing delights

Each of our delightful desserts comes with a price tag of 7.50 €

Booking required

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