



DE COURCEY RESTAURANT

AT OLD HEAD

Welcome to Old Head Golf Links' de Courcey Restaurant, named after the de Courcey family, whose association with the Old Head of Kinsale goes back hundreds of years.

The name de Courcey (also spelt de Courcy or de Coursey) is synonymous with ancient, medieval Kinsale (Kingsale), its noble heritage and its chequered legacy of influential warriors and rulers. John de Courcy, one of the foremost Norman settlers, was nominated the 'Premier Irish Baron' after he heroically defeated the champion of the King of France around the year 1205 AD. His son, Myles de Courcy, became the first 'Baron of Kingsale' in 1223 AD.

One of the most famous seats of the de Courcey dynasty was located here at the Old Head of Kinsale (Dun Mhic Phadraig), and today the ruin of the de Courcey castle stands as a monumental reminder of their association with Ireland and Kinsale.



From the restaurant, you will notice the Stone of Accord, chosen as the logo for Old Head Golf Links.

History and tradition tell of many 'standing' stones that stood throughout the length and breadth of Ireland. In pre-Christian times, the Stone of Accord, or 'Wedding Stone', was extensively in use for all important deals.

In those times, under Breton law, people got married for one year - from May to May - and the marriage contract was renewed by the couple joining hands through a hole cut in the stone!

The hole was aligned so that the sun shone through it on mid-Summer's day, at which time a fire was lit to mark the change of seasons. In later generations, people joined hands through the stone when agreements were made up, land or cattle deals closed, or just to symbolise peace and friendship.



STARTERS

Homemade Soup of the Day (C/V)

Old Head Seafood Chowder

Avocado, Feta, Pear & Sweet Potato Salad (C/V)

Dressing of Olive Oil & Balsamic Vinegar

Chicken Liver Pâté

Pickled Cucumber, Cumberland Sauce & Melba Toast

Grilled Goat's Cheese (C/V)

Brioche & Mixed Leaves

Deep Fried Kataifi Dublin Bay Prawns (C)

Sweet Chilli Dip & Tartare Sauce

Old Head Crab Claws

White Wine Garlic Herb Butter & Rustic Bread

Oysters

6 Freshly-Shucked Oysters on a bed of ice with a selection of House Dips

Dublin Bay Prawn Cocktail (C)

Brandied Marie Rose & Shredded Iceberg



MAIN COURSES

Risotto of Gubbeen Chorizo (C)

Roasted Vegetables & Parmesan Shavings

Supreme of Organic Chicken (C)

Stuffed with Clonakilty Black Pudding & Spinach, Sautéed Potatoes & a Madeira Sauce

Baked Monkfish (C)

Wrapped in Parma Ham on a bed of Asparagus with a Beurre Blanc Sauce

Dry Aged Rib-Eye Steak (C)

Wild Mushrooms & Café de Paris Butter

Medallions of Veal (C)

Calvados Sauce on a bed of Roasted Vegetables

Roast Rack of Lamb

Herb & Parmesan Crust, Spicy Sweet Potato Purée, Wilted Greens & a Rosemary Jus

Dry Aged Fillet of Tournedos Rossini (C)

Sautéed Shallots, Horseradish Mash, Foie Gras & Port Wine Jus

Old Head Lobster Thermidor (C)

Description & side dishes



DESSERTS

Vanilla Panna Cotta (C)

Raspberry Coulis

Eton Mess

Mixed Berry Compote & Cream

Old Head Apple Crumble

Crème Anglaise & Ice Cream

Swiss-Style Chocolate Mousse (C)

Orange & Ginger Ice Cream

Banoffi Pie

Rum & Raisin Ice Cream

Selection of Homemade Ice Creams (C)

Selection of Sorbets (C)

De Courcey Cheese Board

Selection of Irish Cheeses