



### **Sample Table d'Hote Dinner Menu**

#### **Cream of Vegetable Soup**

*Garnished with crunchy croutons, whipped cream and soft garden herbs*

#### **King Prawn Caesar Salad**

*With Cos lettuce, Parmesan shavings, croutons and homemade Caesar dressing*

#### **Smoked Duck Breast Salad**

*With apple and plum chutney, toasted hazelnuts and peach balsamic syrup*

#### **Garlic Mushrooms**

*Deep fried mushrooms served with garlic butter*

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#### **10oz Irish Sirloin Steak**

*With flat cap mushroom, herb tomato and pepper sauce*

#### **Baked Supreme of Salmon**

*With a Butternut Squash, Cherry Tomato & asparagus and chive beurre blanc*

#### **Braised Irish Lamb Shank**

*With champ potato and port jus*

#### **Herb and Pancetta Stuffed Chicken Breast**

*With a white wine and mushroom cream sauce*

#### **Fresh Tagliatelle Pasta**

*With baby spinach, wild mushroom and Parmesan cream, topped with rocket salad*

#### **Selection of Fresh Vegetables and Potatoes**

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#### **Warm Apple and Blackberry Tart**

*With vanilla ice cream*

#### **Caramelized Bailey's Crème Brulee**

*With a shortbread biscuit*

#### **Chocolate Bourbon Cheesecake**

*With crispy tuile*

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#### **Freshly Brewed Indian Tea or Java Coffee**

*Served with Mints*