

Individually Priced Menu Selection

APPETISERS

Tossed Chicken Caesar Salad - €6.25

With croutons, Cos lettuce, Parmesan shavings, rich Caesar dressing and chicken

Thai-Style Marinated Chicken Breast - €7.75

With vegetable salad and a sweet chilli-lime dressing

Traditional Smoked Salmon - €8.75

With baby capers, crème fraiche and citrus dressed salad

Chicken and Mushroom Vol au Vent - €7.75

Simmered in a rich sage and onion cream

Trio of Galia, Cantaloupe and Watermelon - €6.25

With assorted berries, pear and ginger compote and raspberry coulis

Smoked Duck Breast Salad - €9.25

With apple and plum chutney, toasted hazelnuts, raspberry vinaigrette and baby leaf salad

Grilled Fillet of Sea Bass - €12.95

With a tomato, shallot and basil salsa, rocket and crispy pancetta

Tian of Salmon, Cucumber and Shrimp - €7.25

In a citric Marie-Rose sauce

Lemongrass Skewered King Prawns - €9.25

Marinated in lime and ginger, served over dressed baby leaves, pink peppercorn and hoi-sin glaze

Smoked Chicken, Wild Mushroom and Asparagus Tartlet - €9.25

With Parmesan and wholegrain salad

Baked Goat's Cheese and Mediterranean Vegetables - €8.75

With shortcrust pastry and pesto

SOUPS

Cream of Vegetable Soup - €4.25

Parsley and chive cream

Leek and Potato Soup - €4.25

With crème fraiche

Roast Parsnip and Carrot Soup - €4.25

Cream of Mushroom Soup - €4.25

With wholegrain cream

Carrot and Orange Soup - €4.25

Topped with ginger perfumed cream

Cream of Celeriac & Truffle Soup - €4.45

With apple crème fraiche

Courgette, Fava Bean and Parmesan Soup - €4.65

With herb cream

Roast Tomato, Red Pepper and Garlic Soup - €4.65

With basil cream

Butternut Squash and Sweet Potato Soup - €4.65

Nutmeg cream

Cream of Asparagus Soup - €4.95

Lemon and thyme croutons



Choice of Refreshing Sorbet - €2.95

MAIN COURSES

Roast Breast of Turkey and Ham

With lemon-thyme stuffing, rosemary infused rich pan gravy, Chipolata sausage and Slieve Bloom cranberry sauce

€19.50

Roast Prime Irish Sirloin of Beef

*With button onions and mushrooms, mild pepper sauce
(other sauces available)*

€24.00

Herb-Crusted Baked Supreme of Salmon

With a fresh herb, tomato petal and white wine cream

€19.50

Roast Rosemary and Celeriac Marinated Leg of Irish Lamb

With roast onion and redcurrant gravy

€21.50

Baked Fillet of Irish Hake

Over wilted spinach, cockles, mussels and shrimps, shallot and white wine cream

€19.50

Sage and Onion Stuffed Breast of Chicken

With rich roast pan gravy

€19.50

Whole Roast Fillet of Prime Irish Beef

Braised shallots, chestnut mushrooms and Diane sauce

€29.25

Baked Roulade of Salmon and Crab

Chive and lemon cream, scented with paprika

€22.75

Honey Roast Lincolnshire Duck Breast

With braised red cabbage, glazed apple and redcurrant jus

€24.50

Grilled Fillet of Sea Bass

With a courgette and pepper ragout, basil beurre blanc

€25.75

Herb Crusted Roast Rack of Irish Lamb

With a braised lentil and vegetable ragout, roast garlic jus

€29.25

(Available April – November subject to market price)

Paupiette of Lemon Sole

With fresh herb mousseline and a white wine and lemon cream reduction

€25.00

**All Main Courses are served with a
Selection of Seasonal Fresh Vegetables and Potatoes**



DESSERT MENU

Seasonal Fruit Pavlova

Served with duo of sauces and vanilla cream

€6.25

Summer Berry Ice Cream Gateau

Raspberry puree, almond tuile biscuit

€6.25

Chocolate Velvet Mousse

With strawberry salsa and Grand Marnier biscuit

€6.75

Raspberry and White Chocolate Cheesecake

With mixed berry sauce

€6.75

Strawberry and Pastry Cream Sweet Tartlet

With ice cream

€6.75

Honeycombe and Orange Ice Cream Gateau

Butterscotch sauce

€6.25

Warm Pear and Frangipane Tart

Vanilla and caramel sauce

€6.75

Assiette of Desserts (choice of 3)

Chocolate Fudge Cake

Banoffi Gateau

Baileys Cheesecake

Bourbon Chocolate Cheesecake

Strawberry Shortbread

Lemoncello Meringue

Vanilla Ice cream

Strawberry Sorbet

Macarons with Kirsch Chiboust cream

€7.75

Freshly Brewed Tea and Coffee with Mints - €2.25