



Sample Dinner Menu

3-Course €30.00 2-Course €24.95

Vegetable Soup

Topped with whipped cream and garden herbs

Chicken and Mushroom Vol Au Vent

Simmered in a cream sauce

Tian of Poached Salmon, Cucumber and Shrimp

Lightly bound in citrus Marie Rose with a citrus dressed salad

Windmill Caesar Salad

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

10oz Irish Sirloin Steak (€3.50 supplement)

Served with flat cap mushroom, herb tomato, Pepper sauce OR garlic butter

Braised Irish Lamb Shank

Served with dauphines potato, spiced apple and rosemary port jus

Half Honey Roast Duckling

Served with stir-fry vegetables, a orange and raspberry jus

Fillet of Sea Bass

Served with baby asparagus, roast cherry tomato, with a saffron and prawn sauce

Tagliatelle

In a creamy wild mushroom, semi-dried tomato and spinach cream

Selection of Fresh Vegetables and Potatoes

Warm Pear and Frangipane Tart

Served with custard

Traditional Tiramisu

Served with homemade Vanilla ice-cream and chocolate sauce

Baileys Cheesecake

With chocolate cigar and duo of sauces

Freshly Brewed Coffee or Tea