



Starter

Aromatic Duck with potato salad, roasted pecan nuts & Cumberland reduction (GF)

Classic Caesar salad with baby gem, smoked bacon, garlic, herb croutons & parmesan shavings

Smoked salmon salad on warm flatbread with a rocket pesto, lemon, and rocket & tomato salad

Duck pomegranate & mint salad with seasonal leaves, aromatic duck strips, cucumber ribbons, coriander & honey dressing (GF)

Goat's Cheese Salad Pan-fried goat's cheese topped with seasonal leaves, cherry tomato, pickled grapes, cucumber & mango lime dressing.

Strawberry salad with aged balsamic vinegar feta cheese crumbles sliced almonds fresh & seasonal leaves

Creamy mushroom vol-au-vents topped with maple crispy bacon

Fiocchi egg pasta stuffed with pear, ricotta, grana Padano in a tarragon cream finished with Hazelnut oil, candy pecans & micro herb salad.

Crispy belly pork, sweet whiskey marinade with soy and honey roasted apple puree & glazed beetroot. (Chef needs 48hours notices+ €2pp supplement)

Homemade Soup or Sorbet Course

(available at €5.00 per person as an additional course)

Potato & leek

Roasted seasonal vegetables

Roasted bell pepper and tomato soup

Mushroom & tarragon

Potato & chorizo

Broccoli and cheddar topped with roasted almonds

Sorbet (Chef's Choice)



Mains

Slow roasted Irish rib of beef on a garlic flat mushrooms & grilled tomato, Hennessey & thyme peppercorn sauce

Garlic and Thyme Butterflied fillet of chicken, pan-fried and coated with a mushroom cream sauce, served with roasted hazelnut mash and asparagus

Maple pecan baked fillet of hake on a chilled garlic, chili, noodle, rocket, bell pepper salad & ginger, plum yoghurt dressing (Or Fillet of Salmon €3pp)

Pea & shallot tortellini, chorizo, cherry tomato & Sage cream finished with fresh parmesan

Baked cod served on warm salad of crushed baby potatoes, caramelized roasted red pepper with wasabi sesame seeds cream (Or Fillet of Salmon €3pp)

Spinach and ricotta tortellini coated in a seafood cream & chorizo sauce topped with fresh parmesan

Crispy Irish Pork Belly served on a bed of black pudding mash, finished with red wine gravy and a plum & beetroot chutney (48 hours notices)

Grass feed 8 oz Irish beef fillet on smoked bacon mash roasted cauliflower, Champagne-poached leeks & wild thyme jus €7pp

Grilled Masala Lamb chops coated in masala spices with apple curry jus served on roasted green beans, cherry tomato & baby potatoes €4

Fillet of chicken wrapped in Prosciutto ham stuffed with Italian olive, feta cheese, served on a bed spring onion crushed baby potatoes & roasted bell pepper sauce grilled asparagus tips
€2pp



Desserts

Trio of desserts

Lemon meringue pie, Strawberry cheesecake & Guinness mousse

Trio of desserts

Banoffee pie, double choc mousse & baileys cheesecake

Ferrero Roche cheese cake

Warm grandma's apple pie with vanilla cream

Bailey's cheesecake

Chocolate liquor dome

Lemon meringue pie

Chocolate coated profiteroles

Pear & almond tart with vanilla cream

Pricing

1 Soup + 2 Main + 1 Dessert

€32.95 per person

1 Starter + Soup + 2 Main + 1 Dessert

€37.95