

SAMPLE DINNER MENU

STARTERS

Baked Crab Meat Tart, Moonshine Emmental, Lemon Beurre Blanc
Crisp Duck Leg Confit, Mesculin Leaves, Balsamic Syrup
Warm Salad of Merguez Sausage, New Potatoes and Crisp Fried Onions
Tart of Boilie Goats Cheese, Peperonata, Pesto and Balsamic Syrup
Saute Fresh Gambas, Chilli & Garlic (€3.50 supplement)
Cream of Potato and Celery Soup

MAIN COURSES

Grilled Black Angus Sirloin of Beef, Orzo and Forest Mushroom
Duxelle, Red Burgundy Jus
Oven Roasted Cornfed Irish Chicken Supreme, Saute Savoy Cabbage,
Chorizo and Madeira Sauce
Grilled Irish Pork Cutlet, Pearl Barley, Red Onion Marmalade and
Mustard Cream
Cajun Spiced Fillet of Salmon, Tomato Fondue, Chive Cream

DESSERTS

Choice of Dessert From The Menu
Freshly Brewed Coffee or Tea

€35.00

SPECIALS

Grilled King Prawn, Garlic & Chilli
€26.95

Seared Fresh John Dory, Creamed Spinach, Lemon Beurre Blanc -
€25.95

Pan Fried Fillet of Monkfish, Parma Ham, Tomato Provencal, Fresh Peas
€24.95

A LA CARTE DINNER

APPETIZERS

Irish Oak Smoked Salmon, Pickled Red Onion, Capers, Seasonal Leaves and Wheaten Bread €7.95

Tournafulla Black Pudding, Poached Egg with Hollandaise €8.95

Angel Hair Pasta of Fresh Prawns, Tomato Cream and Grana Pandano €9.95

Homemade Soup of The Day €6.50

MAINS

8oz Fillet of Glassan Farm Beef €28.95

12oz Sirloin of Glassan Farm Beef €25.95

Served with Fondant Potato, Creamed Spinach and Red Onion Marmalade

Supreme of Irish Cornfed Chicken, Wild Mushroom Risotto, Madeira Jus & Crisp Parma Ham €22.95

Pan Seared Breast of Duck Red Cabbage Orange and Green Peppercorn Sauce €24.95

Ravioli of Cream Cheese, Green Asparagus, Rocket Grana Pandano, Semi Blushed Tomatoes and Grilled Artichoke €18.50

Fish Specials Daily (Please ask your Waiter)

SIDE ORDERS €2.50

Creamed Spinach

Saute Onions

Saute Mushroom

Creamed Vichy Carrots

Skinny Fries