

Sample Table D'hote Menu

Cream of Leek & Potato Soup
Garnished with Herb Croutons & Chives

Chicken & Mushroom Bouchée
Flavoured with Tarragon & Served in a Light Puff Pastry Case

Goats Cheese & Sun Dried Tomato Bruchetta
Lightly Drizzled In Basil Pesto

Chilled Sweet Galia Melon
Fantail of Melon with Lemon Sorbet & Raspberry Coulis

Smoked Chicken Caesar Salad
Strips of Smoked Chicken, Cos Lettuce, Sun-dried Tomatoes & Rustic Croutons
with Classic Caesar Dressing & Parmesan

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Roast Sirloin of Prime Irish Beef
Set on a Bed of Chive Mash with a Red Wine & Thyme Roast Gravy and Yorkshire Pudding

Supreme of Salmon coated in Pesto
Served on a Bed of Lemon Mash & Beurre Blanc

Seared Fillet of Chicken Wrapped in Bacon
With a Rosemary Sausage Meat Stuffing Topped with a Brandy & Mushroom Sauce

Stir-fried Vegetarian Satay
Stir-fried Mediterranean Vegetables cooked in a Satay Sauce, Served with Boiled Rice

. Grilled 8oz Prime Irish Sirloin Steak
Sautéed Mushrooms & Onions with a Choice of Cracked Black Pepper Sauce or Garlic & Herb Butter
(Steak supplement of €5.00)

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Warm Apple Pie
Served with Vanilla Ice-Cream, Coated In Crème Anglaise

Sticky Toffee Pudding
Served with Hot Butterscotch Sauce & cream

Chocolate Fudge Cake
Served Warm with Praline Cream

Trio of Ice-Cream
Served in a Brandy Snap Basket with an autumn berry compote

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Freshly Brewed Tea & Coffee

€24.95