

# Greens

Crispy Duck Springroll served with a sweet chili and Soya dressing

Creamy Seafood chowder with crisp croutons

Smoked chicken Caesar salad with crisp bacon, parmesan shavings  
and garlic croutons

Creamed soup of the day

Carpaccio of galia Melon and Smoked Salmon with a honey and  
fresh garden minted yogurt

Tempura Tiger Prawns with a pineapple, chilli salsa and wasbi  
mayonnaise

# Greens

Grilled 10oz marinated prime Irish Sirloin of Beef  
Served with buttered green cabbage and a pepper corn cream (€4  
supplement)

Lemon and Garlic scented Chicken with sweet potato puree and a  
red wine jus

Oven baked fillet of Cod with a Spinach and Herb crumb crust and  
Prawn cream sauce

Crisp breast of Barbary Duck on stir fried vegetables with a sweet  
plum sauce

Roast rack of Lamb on creamed mash with a rosemary and garlic jus  
(€6 supplement)

Seared filled of Salmon with rocket and parmesan salad and lemon  
butter

Roast duo of Pork belly and Pork loin served with baked apple and a  
red wine jus

# Greens

Rustic Apple Pie

Served Warm with Fresh Cream and Ice Cream

Chocolate Fudge cake

Served Warm with Fresh Cream and Ice Cream

Meringue Nest

Served with Mixed Berries and Cream

Fresh Fruit Salad

Seasonal Fruits Served with Fresh Cream

Sticky Toffee Pudding

Served With Ice Cream and Cream

Selection of Ice Cream

Served with Hot Chocolate Sauce

Tea / Coffee

**€35.00 pp**

Groups of 10 or more people a limited menu will apply