



Set Menu

To Start

Spicy Beef Italian Meatballs cooked in a Fresh Basil, Rich Plum Tomato & Onion Sauce served with a Rustique Baguette

Or

Fresh Salmon with Crème Fraiche & Herbs wrapped in Natural Smoked Salmon served with Baby Potato Salad & Dressed Leaves with a Caper & Lemon Dressing

Or

Classic Chicken Caesar Salad, Crispy Bacon Lardons, Herbed Crouton topped with Shaved Parmesan, Cajun Spices and a Caesar Dressing (V Optional)

Or

Fresh Home-made Soup of the Day served with Home-made Brown Bread

Main Course

Pan Fried Herb Crusted Pork Medallions served with Champ Potato, Caramelized Onions, Caper & topped with Fresh Parsley Butter Sauce

Or

Hake Fillet Baked with a fine layer of Smoked Paprika with Crushed Baby Potato, Sauté Leeks & Mushrooms served with a White Wine Cream Sauce (C)

Or

Roasted Mediterranean Vegetables in Filo Pastry with Buffalo Mozzarella Cheese Baked served on a bed of Dressed Leaves & Balsamic (V)

Or

Stuffed Supreme of Irish Chicken wrapped in Bacon served with a light Wholegrain Mustard & Onion Whipped Potato with a Red Pesto Cream

To Finish

Éclair Pastries piped with Fresh Cream served with a Pot of Warm Chocolate Dipping Sauce

Or

Individual Raspberry Pavlova with Fresh Strawberry & Raspberry Mousse, Fresh Berries, Raspberry Coulis & Cream

Or

Chocolate Ganache Pudding served Warm and topped with a Dollop of Minted Chocolate Ice-Cream

Or

Selection of Assorted Ice Creams topped with Fresh Berries & Strawberry Puree

€25.00 per person

(V) – Vegetarian Friendly (C) – Coeliac Friendly