

Two Course plus Tea/Coffee: €33.50 per person.
Three Course plus Tea/Coffee: €38.50 per person.

Please choose one item from each course

Freshly Prepared Homemade Soup of the Day (1A,6,7,9,12)

Goat's Cheese & Black Pudding Bom Boms with a Balsamic Reduction (1A,6,7,9,12)

Cured Salmon & Prawns served with a Mango Chilli Salsa (1A,6,9,12)

Hoisin Duck Spring Rolls finished with a Teriyaki Sauce (1A,6,7,9,12)

Cajun Chicken & Roasted Red Pepper Risotto (1A,6,7,9)



10oz Sirloin Steak served with Portobello Mushroom and Pearl Onion with Green Peppercorn Sauce (1A,6,7,9,12) **€8.00 Supplement**

Baked Pork Fillet Gammon wrapped with Serrano Ham served with a Mixed Bean & Chorizo Ragout (6,7,9,12)

Pan Fried Fillet of Plaice with Garden Pea Puree, Glazed Cherry Tomato and Capers & Dill Butter (1A,4,6,7,12)

Grilled Chicken Supreme stuffed with Sundried Tomato & Walnut Mousse & Spiced Carrot Puree & Chervil Oil (1A,6,7,9,12)

Wild Mushroom & Courgette Barlotto topped with Parmesan Shavings (6,7,9,10,12)

All Main Courses served with a selection of Fresh Vegetables and Potatoes



Homemade Apple Pie drizzled with Vanilla Custard (1A,3,7)

Classic Chocolate Brownie drizzled with Dark Chocolate Sauce (1A,3,7)

Tangy Lemon Posset finished with a Mango Sorbet (7)

Homemade Sherry Trifle served with Fresh Cream & Seasonal Fruits (1A,3,7,12)

Bread & Butter Pudding finished with a Warm Custard Sauce (1A,3,7)



Freshly Brewed Tea or Coffee

Allergens: 1A: Gluten (Wheat), 1B: Gluten (Barley), 1C: Gluten (Rye), 1D: Gluten (Oats), 2: Crustaceans, 3: Eggs, 4: Fish, 5: Peanuts, 6: Soybeans, 7: Milk, 8: Nuts, 9: Celery, 10: Mustard, 11: Sesame Seeds, 12: Sulphur Dioxide, 13: Lupin, 14: Molluscs.

**Please check with your waiter/waitress for allergen details. Many of our dishes can be tailored for specific allergen requirements, so please do not hesitate to ask.*