

Two Course plus Tea/Coffee: €29.50 per person.
Three Course plus Tea/Coffee: €35.00 per person.

Please choose one item from each course

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

Roast Beetroot, Pear and Blue Cheese Salad served with Toasted Walnuts & a Honey Thyme Dressing (6,7,8)

Chef's Seafood Chowder served with Brown Soda Bread (2,4,6,7)

Chicken, Mushroom & Leek Bouchee with a White Wine Cream Sauce (1A,6,7,9,12)

Cocktail Melon & Cucumber served with Feta Cheese & Serrano Ham (7)



Roast Prime Irish Beef with Mashed Potato & a Pan Fried Gravy (1A,6,7,9,12)

Grilled Chicken Supreme with a Mixed Bean and Chorizo Ragout (6,7,9,12)

Baked Fillet of Salmon served with Confit Leek & a Lemon Mustard Sauce (4,6,7,9,10)

Roast Breast of Turkey & Baked Ham with an Herb Stuffing & Pan Roast Gravy (1A,9,10,12)

Roasted Beetroot & Spinach Barlotto finished with Parmesan Shavings (1B,6,7,9,12)

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



Cheesecake of the Day finished with a Raspberry Coulis (1A,3,7)

Homemade Apple Pie with Vanilla Ice Cream (1A,3,7)

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

Chocolate Brownie drizzled with Dark Chocolate Sauce (1A,3,7,12)

Bread & Butter Pudding finished with 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.*