

**Two Course Plus Tea/Coffee: €22.50 per person.**  
**Three Course plus Tea/Coffee: €27.50 per person.**

*Please choose one item from each course*

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

Deep Fried Chicken Wings served with a Blue Cheese Dressing (1A,3,6,7,10,12)

Creamy Seafood Chowder served with Homemade Brown Bread (1A,4,6,7,9,12)

Vegetarian Spring Roll finished with a Sweet Chilli Dipping Sauce (1A,3,4,6,7,10,12)

Bread Crumbed Garlic Wild Mushrooms served with a Tossed Salad (1A,6,7,10,12)



Prime Roast Topside of Irish Beef served with a Rich Red Wine Jus (1A,6,7,9,12)

Roast Breast of Turkey with Sage & Onion Stuffing & Honey Baked Ham served with Roasted Potato & Rich Gravy (1A,6,7,9,12)

Breast of Chicken with Gratin Potatoes finished in a Mushroom Cream Sauce (1A,6,7,9,12)

8oz Irish Sirloin Steak served with Sautéed Onions and Mushrooms with Pepper Sauce (€5.00 Supplement) (1A,6,7,9,12)

Baked Atlantic Salmon finished in a Lemon and Parsley Sauce (1A,4,6,7,9,12)

Garlic & Ginger Vegetable Stir-fry served with Steamed Long-Grain Rice (1A,6,7,12)

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



Cheesecake of the Day (1A,3,5,6,7,8,12)

Warm Apple Pie with Fresh Cream (1A,3,5,6,7,8,12)

Chocolate Brownie (1A,3,5,6,7,8,12)

Selection of Ice Cream (1A,3,7,8)

Fresh Fruit Pavlova (1A,3,5,6,7,8,12)



Freshly Brewed Tea or Coffee

*Allergens: 1A: Gluten (Wheat), 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.*