

Two Course plus Tea/Coffee: €34.50 per person.

Three Course plus Tea/Coffee: €39.50 per person.

Please choose one item from each course

Chef's Soup of the Day (6,7,9,12)

Classic Caesar Salad with Garlic Croutons & Parmesan Shavings (1A,3,4,6,7)

Baked Goat's Cheese in a Filo Pastry served with Apple & Pear Chutney (1A,6,7,9,12)

Beetroot Cured Salmon finished with a Lime & Mango Salsa (4,6,7,9,12)

Chicken, Mushroom & Leek Bouchee (1A,6,7,9,10,12)



8oz Fillet Steak served with Confit Mushrooms & Pepper Sauce (**€10 Supplement**) (1A,6,7,9,12)

10oz Sirloin Steak served with Confit Mushrooms & Pepper Sauce (**€8 Supplement**) (1A,6,7,9,12)

Pork Fillet Steak, Black Pudding and glazed Spicy Carrots with a Mustard Sauce (1A,6,7,9,10)

Roast Turkey & Baked Limerick Ham with Pork Sausage finished with a Pan Roast Gravy
(1A,6,7,9,10,12)

Pan Fried Fillet of Salmon with Sauteed Baby Spinach & a Capers, Tomato & Almond Butter
(1A,4,6,7)

Lemon & Thyme Supreme of Chicken with Baked Potato, Grilled Halloumi Cheese, Tomato and
Mix Herb Salsa (6,7,12)

Wild Mushroom & Spinach Fettuccine Pasta (1A,3,6,7,9,12)

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



Italian Style Tiramisu (1A,3,6,7)

Homemade Apple Pie served with Vanilla Ice Cream (1A,3,6,7,8,12)

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

Fresh Fruit Pavlova with a Mixed Berry Compote (3,5,6,7,8,12)

Classic Sherry Trifle served with Whipped Cream & Seasonal Fruit (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.*