

**Two Course plus Tea/Coffee: €32.50 per person.  
Three Course plus Tea/Coffee: €37.50 per person.**

*Please choose one item from each course*

Duck Spring Roll with a Sweet Chilli Dip (6,7,8)

Smoked Salmon & Prawns with a Red Pepper, Caper & Cucumber Salsa (2,4,6)

Grilled Chicken Caesar Salad with Garlic Croutons & Parmesan Shavings (1A,4,6,7,9,10)

Grilled Goat's Cheese served with Beetroot, Rocket Leaf, Apple & Hazelnut (6,7,8)

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



Roast Prime Irish Beef with Mashed Potato & a Rich Roasting Gravy (1A,9,10,12)

Roast Breast of Turkey & Baked Ham with an Herb Stuffing & Pan Roast Gravy (1A,6,7,9,12)

Baked Salmon served with Baby Ratatouille & a Lemon Dill Sauce (1A,4,6,7,9,12)

Chicken Supreme with a Chorizo, Cannellini Beans, Sweetcorn & Baby Potato Ragout (1A,6,7)

Madras Vegetable Curry served with Long Grain Rice (1A,6,7,9,12)

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



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

Fresh Fruit Pavlova topped with a Mixed Berry Compote and Fresh Cream (3,6,7,8)

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

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

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



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.*