



Chef's Homemade Cream of Leek & Potato Soup
(MK/CY)

Golden Fried Brie Cheese Spring Roll with Tomato Relish,
Roast Red Pepper Coulis & Mixed Leaves
(MK/EG/WH/SY)

Lightly Spiced Cajun Chicken Salad, Herb Croutons, Parmesan Shavings,
Baby Gem Lettuce & Caesar Dressing
(EG/WH/MK)

Kilmore Quay Seafood Chowder
(MK/CY/FS/MS/CS)

Rosemary Infused Chargrilled & Braised Feather Blade of Irish Beef Steak,
Onion Rings, Celeriac Velouté & Peppercorn Sauce
(MK/SP/CY/WH)

Pan Fried Chicken Supreme with Mash Potato, Smoked Bacon & Spring Onion Thyme Stuffing,
Sauté New Potatoes & Paprika Sauce
(SP/MK/WH/CY)

Oven Baked Fillet of Monkfish with Lemon & Cheese Bread Crust,
Tomato Cream Sauce
(MK/SP/WH/FH/CY)

Tortellini Pasta filled with Ricotta Cheese & Baby Spinach, Tomato Sauce,
Parmesan Shavings & Crispy Garlic Bread **(Vegetarian)**
(SP/MK/CY/WH)

Vanilla Crème Brulee, Toasted Coconut & Spiced Raisins
(MK/EG/TN)

Lemon Tart, Berry Compote & Meringue Shards
(WH/MK/EG)

Bourbon Vanilla Ice Cream, Champagne Sorbet, Chocolate Crumb & Chocolate Tuile
(EG/MK/SP)

Apple & Berry Crumble, Crème Anglaise, Chantilly Cream & Apple and Mint Gel
(MK/EG/WH/TN)

Freshly Brewed Tea or Coffee

3 Courses Including Tea/Coffee €40.00 pp
2 Courses Including Tea/Coffee €34.00 pp

ALLERGENS : **PN** - Peanuts / **EG** - Eggs / **MS** - Molluscs / **TN** - Tree Nuts
MK - Milk / **CY** - Celery / **SE** - Sesame / **SY** - Soya / **MD** - Mustard
WH - Wheat / **FH** - Fish / **SP** - Sulphites / **LP** - Lupin / **CS** - Crustaceans