

SAMPLE MENU

Chef's Homemade Cream of Leek & Potato Soup

(MK/CY/WH1/WH3/LP2)

Asian Style Duck Spring Roll Served on a Bed of Julienne Vegetables,
Laced in a Sweet Chilli Jam & Dressed Rocket Leaves

(WH1/CY/MK/SP/EG/TN/SY/SE)

Bacon & Mozzarella Cheese Bruschetta with Fresh Herb Pesto

(WH1/EG/MK/SP/CY)

Kilmore Quay Fishcake, Sundried Tomato
and Dressed Garden Leaves

(MK/FH/CS/MS/CY/SP/WH1/EG)

Rosemary Infused Chargrilled & Braised Feather Blade of Irish Beef Steak, Garlic
& Rosemary Sauté Mushrooms & Onions, Crispy Fried Potato Cake, Red Wine Gravy

(MK/CY/SP/WH1/EG)

Baked Supreme of Chicken with Smoked Bacon, Spring Onion, Sundried Tomato
& Herb Stuffing, Served on a Bed of Creamy Spaghetti Pasta, Sundried
Tomato & Basil Sauce, Potato Terrine, Tomato Salsa

(MK/WH1/WH2/CY/SP)

Mixed Chunky Vegetables & Chickpeas in a Thai Red Curry Sauce,
Basmati Rice, Crispy Poppadom

(Vegetarian)

(WH1)

Pan Seared Atlantic Salmon Fillet with Creamed Potato,
Lemon & Dill Cream Sauce

(SP/MK/FH)

Mango Panna Cotta, Toasted Coconut, Mango Syrup, Chantilly Cream

(MK/EG)

Warm Apple & Gooseberry Crumble, Crème Anglaise, Vanilla Ice Cream

(MK/EG/TN/WH1)

Chocolate Orange Torte, Meringue Shards, Whipped Chocolate Mousse

(EG/MK/WH1)

Mixed Berry Parfait, Forest Berry Compote, Strawberry Ice Cream

(MK/EG)

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

WH1 - Wheat Flour / **WH2** - Semolina / **WH3** - Wholemeal /

WH4 - Wheat Bran / **WH5** - Rye

FH - Fish / **SP** - Sulphites / **LP1** - Barley / **LP2** - Oats / **CS** - Crustaceans