

Oysterlane

RESTAURANT

Starters

Homemade Soup of the Evening,
Served with Freshly Baked Breads (WH/CY/MK)

O'Neill's Black Pudding & Bacon Salad,
With Sauté Potato, Spicy Rocket Leaves & Honey and Mustard Dressing,
Topped with a soft Poached Egg (WH/EG/SP/MK)

Golden Fried Fishcake served with Tartar Sauce
And a Red Onion, Fennell & Carrot Salad (FH/MS/CS/MK/WH/EG)

Breaded Tiger Prawns with a Crispy Vegetable Salad,
Drizzled with a Sesame Seed & Soya Dressing (EG/MK/WH/SE/SY)

Parisienne of Melon in a Watermelon Syrup,
Served with Mint & Caramelised Orange (SP)

Main Courses

Slow Cooked Topside of Irish Beef,
Served with Pearl Onion & Button Mushroom Jus (SP/CY)

Roast Supreme of Chicken served with a Baby Leek & Herb Stuffing,
Celeriac Puree & Tarragon Jus (WH/SP/MK/SP/CY)

Baked Duo of Sea Trout & Haddock,
Served with a Pea Purée and Prawn Cream Sauce (FH/MK/CS/SP)

Thai Green Vegetable Curry,
Served with fragrant Steamed Rice (MK)

Served with a selection of fresh market vegetables & potatoes

Desserts

Pavlova topped with Mint Infused Mango & Fresh Cream

Selection of Ice-Creams served with a Berry Coulis

Hazelnut & White Chocolate Chip Brownie,
With a Caramel Sauce & Strawberry Ice-Cream

Homemade Raspberry Panna Cotta, Served with a Brandy Snap & Fresh Cream

(WH/EG/FN/TN/SP/SE/MK)

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Freshly Brewed Tea or Coffee

4 Courses Including Tea/Coffee €32 pp

ALLERGEN	ABBREVIATION
Peanuts	PN
Tree Nuts	TN
Sesame	SE
Wheat	WH
Lupin	LP
<small>(One of 14 allergens)</small>	
Eggs	EG
Milk	MK
Soya	SY
Fish	FH
Crustaceans	CS
<small>(Crab, lobster, shrimp)</small>	
Molluscs	MS
<small>(Mussel, oyster, scallop)</small>	
Celery	CY
Mustard	MD
Sulphites	SP
<small>(Sulphur dioxide)</small>	