



Oysterlane

RESTAURANT

Homemade Soup of the Evening Complimented with Homemade Treacle Soda Bread

(WH/CY/MK)

Meylers Smoked Haddock, Mozzarella Cheese and Basil Spring Roll with a Citrus Mayonnaise

(FH/MK/EG/SP/WH)

Classic Caesar Salad with Bacon Lardons, Parmesan Shavings, Cos Lettuce, Garlic Croutons,
all Tossed in a Caesar Dressing

(MK/WH/SP/EG)

Talbot's own Chicken Liver Pate, Red Onion Marmalade, Mixed Leaves, Toasted Bread Crisps

(WH/SP/MK/EG)

Slowly Braised Feather Blade of Irish Beef with Celeriac Puree, Red Wine Jus and Creamed Potato

(MK/SP/CY)

Roasted Supreme of Chicken with Chorizo, Mozzarella Cheese and Herb Stuffing with a Peppercorn Sauce

(SP/MK/CY/WH)

Paupiette of Plaice Stuffed with Smoked Salmon Mousse, Garden Pea Velouté, Saffron Cream, Tomato Salsa

(FH/MK/SP)

Thai Vegetable Red Curry with Fresh Steamed Rice **(Vegetarian)**

(SP)

Fresh Fruit & Cream Pavlova Topped with Berry Coulis

(MK/EG/SP)

Hazelnut & Chocolate Brownie Served with Caramel Sauce and Honeycomb Ice Cream

(WH/EG/MK/TN)

Warm Lemon Drizzle Cake Served with Raspberry Sauce and Chantilly Cream

(WH/EG/MK/SP)

Selection of Ice Cream Served in a Wafer Basket, Drizzled with Duo of Coulis

(WH/EG/MK/SP)

Freshly Brewed Tea or Coffee

3 Courses Including Tea/Coffee €36.00 pp

2 Courses Including Tea/Coffee €30.00 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