

Starters

Warm St.Tola Goat's Cheese,
Walnut & Asparagus Tartlet with Raspberry Vinaigrette

Wild Mushroom and Thyme Risotto

Carpaccio of Rosé Veal with Confit Cherry Tomato,
Wild Garlic Pesto

Piri Piri Spiced Prawns, Red Pepper Coulis

Boilee Cheese, Rocket and Black Olive Salad,
Crisp Garlic Sourdough

Seared Scallops, Cauliflower Puree,
Champagne and Citrus Reduction

Roasted Portobello Mushroom, Spinach,
Sun-dried Tomato and Gorgonzola

Soup Course

Soup of the Evening

Main Course

Fillet of Angus Beef, Root Vegetable Gratin, Asparagus,
Tarragon Jus.

Supreme of Irish Free Range Chicken,
Smoked Bacon and Pea Gnocchi, Truffle Cream.

Baked Salmon, Rocket, Chorizo and Roasted Pepper Salad,
Vine Tomato Salsa.

Grilled Sirloin of Angus Beef, Wild Mushroom Strudel,
Caramelized Red Onion and Peppercorn Sauce.

Fillet of John Dory in Herbal Crumbs, Roasted Tomato Compote,
Pesto and Red Pepper Jam.

Pan-fried Fillet of Sea Bass,
Smoked Salmon and Samphire Risotto.

Roasted Breast of Barbary Duck, Beetroot Puree,
Poached Pear and Vanilla Jus

Desserts

Rich Fudge Crepés with a Spiced Poached Pear
drizzled with a Blackberry Sauce

Freshly Baked Alaska served with Warm Chocolate Sauce
(Serves 2 People)

Trio of Homemade Ice Cream served on Toasted Almonds
and finished with a duo of coulis

Warm Pecan Pie accompanied with Vanilla Ice Cream
and Caramel Sauce

Lemon Citrus Tart served with Homemade Raspberry Compôte

Milk Chocolate Mousse, Layered with Mint Chocolate Crisp
and Cherry Compôte

Selection of Irish Artisan Cheese
with Homemade Breads and Grapes

3 Courses €50.00

4 Courses €55.00