

APPETISERS

A Warm Salad of Toasted Goats Cheese SP,MK,MD,N
with mulled Plum Compote, Baby Leaves Vinaigrette and Candied Pecans
€10.50

Pork and Apple Bon Bon with Clonakilty Pudding Salad
G,N,MK,S,SP,MD
Mesclun Salad Leaves, Lardons, Apple Puree, Dijon and Cider Vinaigrette
€10.50

Crispy Spiced Duck and Ginger Dim Sum CY,G,SS,MD
Red Pimiento, Cucumber and Spring Onion Salad, Sweet Thai Dressing
€9.00

Pearls of Cantaloupe and Galia Melon Exotic SP
Coulis, Orange Segments and Tropical Sorbet
€9.00

Fricassee of Pan Fried Tiger Prawns MK,C,G,MD,P
Toasted Bruschetta, Chilli & Garlic Butter, Coriander and Micro Leaves
€12.00

Freshly Prepared Soup of the Evening G,MK,S,CY
Served with Croutons and Herb Cream
€8.00

Dear Valued Customer. In order to provide the best possible service for everyone, we unfortunately cannot split bills for large parties. Thank you.

MAIN COURSE

Prime Irish Hereford Sirloin Steak CY,SP,N,MK
Cooked to your liking with a choice of Brandy and Peppercorn Sauce or Garlic Butter Pont
Neuf Potatoes
€27.00
(If on a residential dinner package or Table d'Hôte menu – supplement €7)

Roasted Pork Fillet in Wholegrain Mustard Marinade SP,CY,MK,MD
Served with pea and rocket risotto with smoked bacon cream
€24.50

Roast Rack of Joe Campbell's Lamb MK,CY,SP
Fondant Potato, Glazed Chantenay Carrot, Garlic and Provençal Herbs
€26.00

Breast of Thornhill Farm Duckling CY,SP,G
Bramley Apple and Cinnamon Spiced Red Cabbage and Black Berry Jus
€26.00



MAIN COURSE

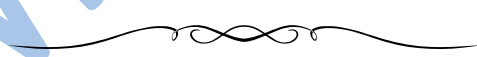
Supreme of Monaghan Chicken and Forest Mushrooms MK,CY,SP
Supreme of Chicken sautéed with Sancerre Wine and Forest Mushrooms
€25.00

Chorizo and Spinach Penne Pasta MK,CY,G,SP,E
Chorizo and Tomato Cream, Basil, Parmesan and Garlic Bread
€19.50

Atlantic Monkfish and Thai Coconut Curry F,MK,SP
Steamed Jasmine Rice, Basil Chilli, Ginger Lemongrass
€26.00

Grilled Goats Cheese and Crisp Potato Rosti (V)G,N,SS,SP
Red Onion Marmalade and Spiced Tomato Relish, Micro Leaves
€19.50

Vegetarian Menu is available on request



DESSERTS

Vanilla Crème Brûlée MK,E,SP,G
Served with Fresh Raspberries & Shortbread Tuile
€8.50

Selection of Luxurious Ice Cream (CO) G,E,MK,SP
Chef's Selection of Ice Cream, White Chocolate and Shortbread Crumb
€8.50

Warm Apple & Cherry Crumble E,MK,N,G
Served with Vanilla Ice Cream and Fresh Berries
€8.50

Belgian Chocolate Lava Cake E,MK,N,SP
Served with Baileys and White Chocolate Sauce and Hazelnut Ice Cream
€8.50

Italian Tiramisu MK,SP,E,G
Layered Biscuit and Mascarpone Cream flavoured with Tia Maria & Espresso Coffee
€8.50

Cheese and Biscuits G,N,MK
A Selection of Irish Cheeses served with Crackers
€9.80
(If on a residential dinner package – supplement €2.50)

Freshly Brewed Tea or Coffee

Gluten = G Crustaceans = C Eggs = E Fish = F Molluscs = M Soybeans = S Peanuts = P Nuts = N Milk = MK
Celery = CY Mustard = MD Sesame Seeds = SS Sulphites = SP Lupin = L