

APPETISERS

A Warm Salad of Toasted Goats Cheese SP,MK,MD,N
with Mulled Plum Compote, Baby Leaves Vinaigrette and Candied Pecans
€11.50

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
€11.00

Crispy Spiced Duck and Ginger Dim Sum CY,G,SS,MD
Red Pimiento, Cucumber and Spring Onion Salad, Sweet Thai Dressing
€10.00

Pearls of Cantaloupe and Galia Melon Exotic SP
Coulis, Orange Segments and Tropical Sorbet
€10.00

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
€29.00
(If on a residential dinner package or Table d'Hôte menu – supplement €7)

Cunningham's Pork Tenderloin Medallions SP,CY,MK,MD
Maple scented Candied Apples, Scott's Local Cider, Cream and Shallots
€26.00

Roast Rump of Joe Campbell's Lamb MK,CY,SP
Fondant Potato, Glazed Chantenay Carrot, Garlic and Provencal Herbs
€27.00

Roast Breast of Thornhill Duckling CY,SP,G
Cinnamon Spiced Red Cabbage and Black Berry Jus
€26.50



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
€21.50

Pan seared Seabass Fillets F,MK,SP
Green Pea and Basil Puree ,Parmesan Potato
€26.00

Baked Darn of Atlantic Salmon F,MK,SP
Buttered Asparagus, Concasse and Chive Beurre Blanc
€26.00

Grilled Goats Cheese and Crisp Potato Rosti (V)G,N,SS,SP
Red Onion Marmalade and Spiced Tomato Relish, Micro Leaves
€21.50

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 Fia Maria & Espresso Coffee

€8.50

Cheese and Biscuits G,N,MK

A Selection of Irish Cheeses served with Crackers

€10.80

(If on a residential dinner package – supplement €2.50)

Freshly Brewed Tea or Coffee

Beverage Menu

Tea	€3.90
Tea for two	€5.90
Americano	€3.90
Cappuccino	€3.90
Mocha	€3.90
Latte	€3.90
Espresso	€3.90
Irish Coffee	€7.20
Bailey's Coffee	€7.20
French Coffee	€7.20
Calypso Coffee	€7.20

Allergen Information

Celery = CY

Crustaceans = C

Eggs = E

Fish = F

Gluten = G

Lupin = L

Milk = MK

Molluscs = M

Mustard = MD

Nuts = N

Peanuts = P

Sesame Seeds = SS

Soybeans = S

Sulphites = SP

(GFO – Gluten free option available on request)

All 14 allergens are openly used throughout our kitchen
Trace amounts may be present at all stages of cooking

**If you have any food allergies or intolerances
please make a member of staff aware when placing your order**