

## Dinner Menu

*A Warm Salad of Toasted Goat's Cheese* SP,MK,MD,N  
with *Mulled Plum Compote, Baby Leaves Vinaigrette and Candied Pecans*

€11.50

*Classic Moules Marinère* MK,M SP,GFO

*Fresh Carlingford Mussels served in a Garlic, White Wine and Herb Cream Sauce and Atlantic Soda Bread*

€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*

€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

*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

*(3½ 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

*Crispy Confit Thornhill Farm Duck Leg* CY,SP,G

*Cinnamon Spiced Red Cabbage and Black Berry Jus*

€26.50

*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 Dorn 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*

*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*  
€10.80

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

*Freshly Brewed Tea or Coffee*

€3.80

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 (GFO – Gluten free option available on request)

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