

## *Dinner Menu*

*A Warm Salad of Toasted Goat's Cheese* SP,MK,MD,N Pecan  
*with Mulled Plum Compote, Baby Leaves Vinaigrette and Candied Pecans*  
€12.00

*Duck and Apple Bon Bon with Clonakilty Pudding Salad*  
N,MK,S,SP,MD, G Wheat  
*Mesclun Salad Leaves, Lardons, Apple Puree, Dijon and Cider Vinaigrette*  
€11.50

*Crispy Spiced Pork and Chicken Won Tons* CY,SS,MD,G Wheat  
*Red Pimiento, Cucumber and Spring Onion Salad, Sweet Thai Dressing*  
€10.50

*Pearls of Cantaloupe and Galia Melon Exotic* SP  
*Coulis, Orange Segments and Tropical Sorbet*  
€10.50

*Fricassee of Pan Fried Tiger Prawns* MK,C,MD,P,G Wheat  
*Toasted Bruschetta, Chilli & Garlic Butter, Coriander and Micro Leaves*  
€13.00

*Freshly Prepared Soup of the Evening* MK,S,CY,Wheat  
*Served with Croutons and Herb Cream*  
€8.50

*Prime Irish Hereford Sirloin Steak* CY,SP,MK,N Pinenuts  
*Cooked to your liking with a choice of Brandy and Peppercorn Sauce or Garlic Butter, Pont Neuf Potatoes, Pesto*  
€31.00

*(If on a residential dinner package or Table d'Hôte menu – supplement €8)*

*Cunningham's Pork Tenderloin Medallions* SP,CY,MK,MD  
*Maple scented Candied Bacon, Scott's Local Cider, Cream and Shallots*  
€27.10

*Roast Rump of Slaney Valley Lamb* MK,CY,SP  
*Fondant Potato, Glazed Chantenay Carrot, Garlic and Provencal Herbs*  
€28.10

*Roast Breast of Thornhill Farm Duckling* CY,SP,MK  
*Root Vegetable Puree, Hedgerow Blackberry scented Jus*  
€28.00

*Supreme of Roast Monaghan Chicken* MK,CY,SP

*Supreme of Chicken sautéed with Sancerre Wine and Killeshandra Oyster Mushroom Cream*  
€26.00

*Fettuccine Alfredo* MK,SP,E,G Wheat

*Pasta Ribbons served in a Rich Lakeland Butter, Parmesan, Black Pepper and Fresh Garlic and Parsley Creamed accompanied by Toasted Ciabatta*  
€22.40

*Thai Spiced Monkfish and Coconut Curry* F,MK,SP

*Garlic, Chilli, Lemongrass and Ginger in a Creamy Coconut Curry served with steamed rice*  
€27.00

*Oven Roasted Loch Duairt Salmon Fillet* F,MK,S,SP,G (GFO)

*Steamed Vegetable Linguini, Orange and Dill Butter Sauce*  
€27.00

*Grilled Goats Cheese and Crisp Potato Rosti* (V)G,N,SS,SP,MK

*Red Onion Marmalade and Spiced Tomato Relish, Micro Leaves*  
€22.50

*Vegetarian Menu is available on request*

*Strawberry Eton Mess* MK,E,SP

*Crisp Meringue, Wexford Strawberries, Lakeland Cream and Red Berry Coulis*  
€8.90

*Selection of Luxurious Ice Cream* (CO),E,MK,SP,G Wheat

*Chef's Selection of Ice Cream, White Chocolate and Shortbread Crumb*  
€8.90

*Belgian Chocolate Hazel nut Tart* E,MK,N,G Wheat

*Served with Ice Cream and a Toffee Drizzle*  
€8.90

*French Puff Pastry and Apple Jalousie* MK,E,G Wheat

*Served with Almond Frangipane and Vanilla Ice Cream*  
€8.90

*Classic Peach Melba* E,MK,SP

*Served with Cinnamon Mousse, Fresh Raspberries and Ice Cream*  
€8.90

*Cheese and Biscuits* N,MK G Wheat

*A Selection of Irish Cheeses served with Crackers*  
€11.50

*(If on a residential dinner package – supplement €3.00)*

*Freshly Brewed Tea or Coffee - €4.10*

Gluten = G (Wheat, Rye, Barley, Oats) Crustaceans = C Eggs = E Fish = F Molluscs = M  
Soybeans = S Peanuts = P Nuts = N (almonds, hazelnuts, walnuts, cashews, pecan nuts,  
Brazil nuts, pistachio nuts, macadamia/Queensland nuts) Milk = MK Celery = CY Mustard =  
MD Sesame Seeds = SS Sulphites = SP Lupin = L

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