

3 Courses €45

STARTERS

Pan Fried Crab Cake (CR,MI,E,G)

Cucumber apple & orange slaw, prosecco lemon creme fraiche

Shredded Smoked Chicken (SB,SE)

Asian cucumber salad with ginger, shallot, sesame & chilli, topped with micro herbs

Bloody Mary Aspic (C)

Mixed olives, heirloom tomatoes, celery & onion, parsley & basil oil

Soup of the Day (MI, G,)

Served with Guinness Soda Bread

MAIN COURSE

Roast Striploin of Angus Beef (G, MI)

Yorkshire pudding, red wine jus

Roast Leg of Lamb (MI)

Rosemary jus

Pan Seared Seabass Fillet (F, MI)

Seasonal julienne of vegetables, tomato red onion salsa, herb pinot grigio cream sauce

Mediterranean Vegetable & Spinach Tart (MI, G)

Feta cheese, rustic cherry vine tomato sauce, rocket & basil pesto

All dishes served with mash potato, honey roast root vegetables & cooper fries

DESSERTS

Tiramisu (MI,G,E)

Espresso & kahlua soaked boudoir biscuits, topped with mascarpone & cocoa powder, served with chocolate biscotti & milk chocolate shavings

Warm Apple & Blackberry Sponge Pudding (G,MI,E)

Vanilla custard, berry puree, bourbon vanilla icecream

Baked Belgian Chocolate Cheesecake (N,MI,G,E)

Digestive biscuit base, topped with chocolate ganache, toasted mixed nut crumb, quenelle of chantilly cream

Raspberry & White Chocolate Meringue Roulade (MI,E)

Raspberry glaze, blackberry & strawberry icecream

CEREALS CONTAINING GLUTEN (G), CRUSTACEANS (CR), EGGS (E), FISH (F), PEANUTS (PE), SOYBEANS (SB), MILK (MI), NUTS (N), CELERY (C), MUSTARD (MU), SESAME (SE), SULPHUR DIOXIDE (SD), LUPIN (L), MOLLUSCS (MO), *CEREALS CONTAINING GLUTEN: WHEAT (W), SPELT (S), KHORASAN (K), RYE (R), BARLEY (B), OATS (O) ** NUTS: ALMONDS (1), HAZELNUTS (2), WALNUTS (3), CASHEWS (4), PECAN (5), BRAZIL (6), PISTACHIO (7), MACADAMIA/ QUEENSLAND (8)