



Evening Dinner Menu



In The Beginning

Fresh Cream of Vegetable Soup

Served with Croutons and Chopped Parsley (M, G, C)

Creamy Seafood Chowder

Served with Crispbreads (M, F, SD)

Caesar Salad

Cos Lettuce, Baked Croutons, Lardons of Bacon
Parmesan Shavings, House Dressing (G, E, M, MU)

Black Pudding Bon Bon's

Served with Crisp Young Leaves and Mango
Coulis
(G, SD, E, M)

Deep Fried Breaded Brie

Served with Crisp Young Salad Leaves
And Cranberry Sauce
(F, SD, G)

Main Courses

Traditional Roast Loin of Pork

Served with Mashed Potato and an Apple and Cider
Jus (SD, SO, M, C)

Breaded Chicken Fillet

On a bed of Black Pudding Mashed Potato, Served
with Cracked pepper Sauce and Serrano Crisps
(G, M, E, SD)

Baked Fillet of Atlantic Salmon

Served with a Basil Cream Sauce and Chicken and
Seafood Stuffed Tomato
(F, M, MU, S, SD, SH)

Roasted Vegetable Linguini

Selection of Vegetables bound In Basil infused
Tomato Sauce
(G, SO, SD, M)

Grilled 10oz Irish Sirloin Steak

Sautéed Onions & Mushrooms, Peppercorn Sauce or
Garlic Butter (M, C, MU, SO)
(€6.50 Supplement applies to the Steak)

Sweet Treats

Crunchy Apple Crumble Tartlet

Served with Fresh Cream (G, M, E, N)

Baked Salted Caramel Cheesecake

Served with Fresh Cream (G, M, E)

Profiteroles

Caramel and Chocolate Sauce (G, M, E, N, SD)

Selection of Ice-Creams

Served in a Wafer Basket (G, M, E)

Hazelnut and Raspberry Roulade

Simply with Cream (E, M, SD, GF)

ALLERGIES:

Eggs (E) Milk (M) Shellfish (SH) Molluscs (MO) Fish (F) Peanuts (P) Sesame (SE) Soya (SO) Sulphur Dioxide (SD)
Nuts (N) Cereals containing Gluten (G) Celery (C) Mustard (MU) Lupin (L) Gluten Free (GF)