

Sample Dinner Menu

Starters

Soup of the Day €5.95

Mediterranean Seafood Bouillabaisse €7.95
seafood & shellfish in a tomato & fennel broth

Parfait of Chicken & Duck Liver €7.95
pear & apple relish, toasted brioche, beetroot oil

Pan Seared Tiger Prawns €11.95
chorizo & garlic butter sauce, toasted bruchetta

Cocktail of Galia & Watermelon €6.95
iced wild strawberry sorbet

Smoked Duck & Orange Salad €8.50
kumquat & chilli marmalade, roast walnuts, raspberry vinaigrette

Smoked Salmon Parcel €10.95
kilmore crab & bay shrimps, mango & lemon crème fraiche

Golden Fried Sesame Crumbed Irish Brie €7.95
tomato & chili jam, aged balsamic, baby leaves



Main Courses

Char grilled 10oz Hereford Sirloin Steak €24.95
champ potato, peppercorn sauce, blue cheese mousse or garlic butter

Pan Fried Medallions of Fillet Steak €27.95
coated in French mustard, chestnut mushrooms, shallots & brandy cream

Baked Supreme of Free Range Chicken €18.95
roast red pepper, smoked Applewood cheese, parma ham, tarragon cream sauce

Roast Rump of Slaney Valley Lamb €21.95
braised red cabbage, pearl onions & lardons of bacon in red wine

Crispy Roast Stuffed Silverhill Duckling €21.95
apricot & apple stuffing, black cherry & port sauce

Grilled Fillets of Sea Bream €21.95
chorizo, baby leeks, lemon & basil olive oil

Baked Fillet of Atlantic Hake €19.95
char grilled asparagus, sundried tomatoes, garlic & basil butter

Pan fried medallions of monkfish & king prawns €24.95
mild Thai green curry cream, timbale of pilaf rice

Vegetarian Penne Pasta Arrabiatta €14.95
Add kabanossi sausage or lardons of bacon €16

Thai Green Vegetable Curry €14.95
timbale of basmati rice & naan bread
Add chicken €16

All served with a selection of market vegetables & potatoes

Choice of Homemade Desserts €6.95

Tea or Coffee

4 Courses €39.50