



**Two Courses with Tea & Coffee €38.00**

**Three Course with Tea & Coffee €45.00**

## **Starters**

**Pan Seared Scallops** (7,14)

With a Butternut Puree and Apple Salsa

**Chicken Liver Pate** (1,7,12)

With Port Red Onion Marmalade, Pink Peppercorns  
and Toasted French Baguette Crouton

**Smoked Atlantic Salmon Terrine** (4,7)

With Cream Cheese and Coriander  
Served with Glazed Orange Compote and Parmesan Biscuit

**Deep Fried Brie** (1,3,7)

With Wild Berry Compote and Toasted Crouton

**Chef's Homemade Soup of the Day** (1,7)

**Chicken Tempura Caesar** (1,5,7,8)

Tempura Chicken Strips, Smoked Bacon, Parmesan Shavings,  
Pine Nut Kernels, Cos Lettuce and topped with a Poached Egg

## **Allergens**

1-Cereals containing Gluten, 2- Crustaceans, 3- Eggs, 4- Fish, 5- Peanut, 6- Soybean, 7- Milk, 8- Nut, 9-Celery,  
10-Mustard, 11 Sesame Seed, 12-Sulphur Dioxide & Sulphates, 13-Lupin, 14-Molluscs



## Main Course

### **Grilled Atlantic Salmon and Whiskey Butter Grilled Scallops** (4,7,12,14)

With Asparagus Tip, Cocotte Potato Salad and a Saffron Cream Foam

### **Grilled Duck Breast with Warm Black Cherries** (7,12)

With Potato Fondant, Sweet Corn Puree and Rainbow Baby Carrots

### **French Trimmed Lamb Rack with Rosemary Mustard and Pistachio Crust** (8,10,12)

With Mint Pea Puree, Potato Gratin and Red Wine Jus

### **Slow Roasted Pork Belly with Pickled Apple and Cider Bacon Jam** (6,7,10)

Served with Rustic Potato Mash and Sweet Honey Soya Dressing

### **Pan Fried Chicken Supreme** (6,7)

With Stir-Fried Peppers, Bok Choy, Mangetout in Kikkoman Soy Sauce

### **The Grand Seafood Linguine** (1,2,4,7,14)

Fresh Salmon, Tiger Prawns and Mussels cooked in a Light White Wine,  
with Cherry Tomato, Chili and Parsley

### **Grilled Wild Mushroom and Asparagus Risotto** (1,7)

With Parmesan Shavings, Truffle Oil and Roasted Beetroot Jus

### **6oz Fillet Beef** (1,7) (€5.00 supplement)

With Tempura Onion Rings and Chunky Chips  
Choice of: House Jus, Pepper Sauce, Garlic Butter

## Sides €2.50

Deep Fried Chunky Potato Chips

Rocket and Parmesan Salad

Pomme Puree with Scallions

Seasonal Farm Grown Vegetables

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## Desserts

### **Classic Crème Brûlée** (1,3,7)

With Wild Berry Compote and Tuile Biscuit

### **Chocolate and Pistachio Dome** (1,3,7,8)

With Almond and Pistachio Nougatine, served with White Chocolate Pencil

### **Key Lime Tart** (1,3,7)

With White Chocolate and Coconut Ganache and Passion Fruit Sugar Compote

### **Warm Plum Clafoutis** (1,3,7)

With Blackberry Sorbet and Crème Patisserie

### **White Chocolate, Orange & Mango Cheesecake** (1,3,7)

With a Dark Chocolate Ribbon, Orange Marmalade and Mango Sorbet

### **Selection of Irish Cheese** (1,3,7) (€5.00 supplement)

With Fresh Berries, Grapes, Celery, Marmalade and Cheese Biscuits

### **Lemon & Berry Pavlova** (3,7)

*With Passion Fruit Sorbet and White Chocolate Shavings*

### **Selection of Ice Cream** (1,3,7)

Served in a Wafer Basket

## Tea & Coffee

Americano, Espresso, Cappuccino (7), Latte (7), Mocha (7),

Pot of Tea for One

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10-Mustard, 11 Sesame Seed, 12-Sulphur Dioxide & Sulphates, 13-Lupin, 14-Molluscs