

LUNCHEON MENU

STARTERS

€5.95

Seafood & Coriander Terrine with Sweet Chilli Mayonnaise Dressing

Duet of Melon & Fruit Platter with Passion Fruit Coulis

Deep Fried Brie Wedges with Spicy Tomato Chutney

Chicken & Asparagus Salad with Parmesan Shavings

Pork Pate en Croute with Cranberry and Orange Relish

Cream of Vegetable Soup

€4.75

MAINS

Roast Sirloin of Beef with a Thyme and Onion Jus

€17.95

Baked Atlantic Salmon Supreme with Basil and Pinenut Crust

€16.95

*Pan Seared Chicken Breast with a Red Pesto Mousse Stuffing and a Chive
and Mushroom Cream*

€16.95

Poached Smoked Haddock with a Spinach and Cheese Sauce

€16.95

Honey Roast Half Duckling: Orange & Rhubarb Glaze

€17.95

Roast Stuffed Turkey with Honey Baked Ham

€16.95

Roast Vegetable and Goats Cheese Crumble

€14.95

with

Selection of Fresh Vegetables and Potatoes

DESSERTS

€5.95

Winter Berry and Crème Patisserie Tartlet

Traditional Christmas Pudding, Brandy Custard

Cranberry and Orange Cheesecake

Mulled Wine Trifle Chantilly

Profiteroles with Chocolate and Toffee Sauce

Warm Mince Pies with Whipped Cream

Tea or Coffee

€2.00

FULL LUNCH MENU €30.00