

The perfect setting for your Special Day
(Prices effective from January 2012 – December 2012)

DINING WITH A TOUCH OF SPLENDOUR

STARTERS

<i>Duet of Melon with a Strawberry Coulis</i>	€5.75
<i>Bacon & Crouton Salad with Toasted Pine Nuts & a Basil Vinaigrette</i>	€5.75
<i>Egg & Anchovy Salad with Mixed Leaves & Indienne Mayonnaise</i>	€5.75
<i>Shrimp & Pineapple Salad; Marie Rose Dressing</i>	€6.75
<i>Chicken Caesar Salad with Parmesan Shavings</i>	€6.75
<i>Pate Maison with Mixed Leaves; Melba Toast & Cranberry Relish</i>	€6.75
<i>Seafood & Spinach Roulade on Mixed Leaves with Chilli & Lime Crème Fraiche Dressing</i>	€6.75
<i>Slivers of Smoked Chicken on Dressed Salad Leaves with Apricot & Mango Chutney</i>	€6.75
<i>Chicken & Mushroom Vol –Au-Vents</i>	€6.75

SOUPS

<i>Fresh Cream Soup of your Choice, Served with Rolls & Butter</i>	€5.25
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CHOWDER

<i>Sea Food Chowder, Served with Rolls & Butter</i>	€6.50
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<i>Prawn Bisque</i>	€6.50
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SORBET

<i>Sorbet of Choice</i>	€4.00
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VEGETARIAN OPTION

<i>Penne Pasta with Roasted Vegetables & a Parmesan Cream Sauce</i>	€17.50
<i>Spinach Ravioli au Gratin</i>	
<i>Chick Pea & Butter Bean & Tomato Ragout</i>	
<i>Vegetable Stir-fry with Savoury Rice</i>	
<i>Roast Vegetable & Goats Cheese Tartlet</i>	

MAIN COURSE

<i>Supreme of Corn Fed Chicken; Shallot and Thyme Jus</i>	€20.50
<i>Baked Cod Fillet Pistachio and Oatmeal Crust</i>	€22.50
<i>Roast Stuffed Turkey and Honey Glazed Ham</i>	€25.00
<i>Baked Fillet of Salmon; Tarragon Beurre Blanc</i>	€25.00
<i>Baked Fillet of Salmon Stuffed with Prawn Mousse</i>	€25.00
<i>Roast Prime Sirloin of Beef served with a rich Red Wine Sauce</i>	€25.00
<i>Steamed Fillet of Lemon Sole Bonne Femme</i>	€25.00
<i>Roast Athleague Lamb on a Celeric Mash with Rosemary and Redcurrent Jus</i>	€27.50
<i>Medallions of Beef with a Mushroom and Onion Duxelle</i>	€27.50
<i>Roasted Monkfish with Mango and Pepper Salsa</i>	€27.50
<i>Grilled Fillet of Hake with a Provencale Cream</i>	€27.50
<i>Grilled Turbot Fillet; Wine and Cream Veloute</i>	€25.00
<i>Fillet of Seabass with Lemon and Fennel Cream</i>	€28.50
<i>Roast Fillet of Beef on a Grain Mustard Mash au Poivre</i>	€28.50
<i>Prime Roast Fillet of Beef en Croute</i>	€29.50
<i>Beef Wellington in red wine Jus</i>	€29.50
<i>Roast Rack of Lamb on a Potato Cake with Balsamic Jus & Mint Jelly</i>	€29.50

DESSERTS

	€6.75
<i>Baileys Cheesecake Chantilly</i>	
<i>Fresh Fruit Wafer Basket with Whipped Cream</i>	
<i>Homemade Pear and Hazelnut Gateau</i>	
<i>Raspberry and Vanilla Trifle</i>	
<i>Warm Apple and Cinnamon Tartlet; Anglaise Sauce</i>	
<i>Mixed Berry Crème Patissere Tartlet</i>	
<i>Cream Filled Profiteroles with a Chocolate Sauce</i>	
<i>Pavlova Nest with Crème Chantilly and Seasonal Fruits</i>	
<i>Baileys and Chocolate Ice Cream Cake</i>	
<i>Two Tone Chocolate Torte</i>	
<i>Lemon Cheesecake with Raspberry Compote</i>	
<i>Homemade Italian Tiramisú</i>	
<i>Citrus Lemon Tart with Raspberries</i>	
<i>Peach and Malibu Trifle</i>	
<i>Pecan Nut and Toffee Ice Cream Cake</i>	
<i>Dessert Selection</i>	

CHEESE SELECTION

<i>Selection of Irish Cheeses & Biscuits</i>	€4.25
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TEA & COFFEE

<i>Freshly Brewed Tea & Coffee</i>	€2.00
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