

## *Dinner Menu*

### *Sample Dinner 2*

*Seasonal Summer Salad*, Topped with Blue Cheese Dressing & Croutons  
*Chilled Pineapple Boat*, Topped with Malibu Cream & Fresh Fruits  
*Roulade of Irish Caked Smoked Salmon*, Filled with Mackerel Mousse,  
Garnished with Garden Lettuces  
*Strips of Smoked Chicken Breast*, Served with Chilli Dip and Garnished with  
Crisp Garden Lettuces

\*\*\*\*\*

*Fresh Cream of Carrot & Orange Soup*  
*Clear Beef Consommé with Croutons*

\*\*\*\*\*

*Roast Rib of Irish Beef*  
Enriched with Rich Red Wine & Onion Sauce  
*Poached Fillet of Cod*  
Rested on a Bed of Creamed Spinach, Topped with Sauce Hollandaise  
*Baked Crispy Half Irish Duckling*  
Enriched with an Orange & Cointreau Sauce  
*Sauté Breast of Irish Chicken*  
Filled with Cheese & Chives, Complemented with a Light White Wine &  
Shallot Sauce  
*Baked Tortellini*  
Filled with Spinach, Cooked in a Creamy Cheese Sauce, Topped with  
Parmesan Cheese

<p><i>10oz Irish Sirloin Steak, served with a Peppercorn &amp; Brandy Sauce or Garlic Butter €6.00 Extra</i></p>
--

*Served with a Selection of Fresh Vegetables & Potatoes*

\*\*\*\*\*

*Vanilla Slice Chantilly*, with a Fruit Coulis, Glazed with Icing Sugar  
*Dark Double Chocolate Gateau*, Finished with a Wildberry Compote  
*Ice Coupe Caribbean*, Freshly Cut Pineapple, Bound in Whipped Cream,  
with Fruit Coulis & Strawberry Ice Cream

*Selection of Irish Farmhouse Cheeses*

\*\*\*\*\*

*Tea or Coffee*