

## Sample Dinner Menu 1

### *Deep Fried King Prawns in Filo Pastry*

Garden Leaves, Chilli Dip

### *Quenelles of Chicken Liver Pate*

Cumberland Sauce & Toast

### *Chilled Fresh Fruit Melody (GV)*

Strawberry Coulis

### *Classic Caesar Salad (G)*

Cos Lettuce, Bacon Lardons, Croutons, Creamy Dressing  
& topped with Parmesan Shavings

### *Fresh Cream of Carrot & Orange Soup (GV)*

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### *Roast Rib of Prime Irish Beef*

Red Wine & Onion Jus

### *Grilled Fillet of Local Salmon*

Tomato Concasse & Sauce Béarnaise

### *Pan-Fried Escalope's of Breaded Pork*

Brandy & Cracked Peppercorn Sauce

### *Oven Baked Supreme of Irish Chicken*

Marinated with Rosemary & Garlic,

Served with a Potato Cake, Port Jus

### *Pasta & Spinach Bake*

Layers of Pasta, Spinach & Cheese,  
Bound with Sauce Mornay, Parmesan Shavings

**10oz Irish Sirloin Steak, served with a Peppercorn & Brandy Sauce or Garlic Butter**

**€6.00 Extra**

*Served with a Selection of Fresh Vegetables & Potatoes*

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### *Apple & Black Cherry Mille Feuille Chantilly*

Finished with a Light Custard Sauce

### *Bailey's Irish Cream Cheesecake*

Whipped Cream

### *Ice Coupe Caribbean (G)*

Freshly Cut Pineapple, Bound in Whipped Cream,

Fruit Coulis & Strawberry Ice Cream

### *Selection of Irish Farmhouse Cheeses*

Served with Water Biscuits & Crackers

Suggested Complement: Add a Glass of Ruby Port €4.50

*Freshly Brewed Tea or Coffee*

We wish you an enjoyable meal

Please inform your waiter if you have any dietary requirements

(G) – Gluten Free (V) – Vegetarian

**€32.00**