

Sample Dinner Menu 2

Chilled Pineapple Boat (G^V)

Topped with Malibu Cream & Seasonal Fresh Fruits

Rosette of Local Oak Smoked Salmon (G)

*Capers, Garden Leaves &
Sauce Marie Rose*

Strips of Cajun Chicken (G)

Tossed Salad, Balsamic Vinaigrette

Warm West Cork Black Pudding

Rocket Salad & Apple Compote

Fresh Cream of Leek and Potato Soup (G)

Roast Leg of Kerry Lamb

Rosemary Jus Lie

Baked Fillet of Hake

*Herb Crust, Set on Julienne of Vegetables,
Light Fish Veloute*

Pork Fillet- Mediterranean Style

*Strips of Pork Fillet with Penne Pasta,
Sundried Tomatoes, Tomato & Basil Sauce*

Sauté Breaded Breast of Irish Chicken

*Filled with Bacon, Duchess Potatoes &
Creamy Sweetcorn Sauce*

Vegetarian Thai Green Curry (V)

*Coconut, Chillies, Coriander & Ginger Served
With a Rice Timbale*

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

€6.00 Extra

Served with a Selection of Fresh Vegetables & Potatoes

Traditional Sherry Trifle

Topped with Dairy Whipped Cream

Homemade Crepe

Filled with Fresh Fruits, Maple Syrup & Cream

Ice Coupe Pear Belle Hellene (G)

Pears in Syrup with Chocolate Sauce, Vanilla 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