

MENU A

3 COURSE MEAL - €25 pp



STARTERS

Soup of the Day

Home-made Brown Bread
Contains: 1, 2(wheat), 4, 7, 14

Chicken Caesar Salad

Bacon, Baby Gem Leaves, Herbs Crouton, Parmesan Cheese, Caesar Dressing
Contains: 2(wheat), 4, 5, 7

MAIN COURSE

Catch of the Day

Creamy Mash, Glazed Greens, Chorizo Cream
Contains: 1, 5, 7, 14

Pan Fried Supreme of Chicken

Herbs & Parmesan Stuffing, Buttery Mash, Chicken Jus, Steamed Vegetables
Contains: 2(wheat), 4, 7

DESSERT

Warm Apple Pie

Vanilla Ice Cream
Contains: 2(wheat), 4, 7, 10(hazelnut, walnut, pistachio), 11, 14

 Tea or coffee included

ALLERGEN INFORMATION

All allergens are listed numerically and presented in that format under each dish. If you require any further information, please ask a member of our team, who are fully trained in allergy awareness. All items listed on the menu are carefully checked for their allergen content. However, all dishes are prepared in a kitchen where all allergens are present and trace elements may be present.

1. Celery 2. Cereal 3. Shellfish 4. Eggs 5. Fish 6. Lupin 7. Milk / Milk Products
8. Molluscs 9. Mustard 10. Nuts 11. Peanuts 12. Sesame Seeds 13. Soya 14. Sulphur Dioxide

Milk and products thereof (including lactose), except: a) Whey used for making alcoholic distillates including ethyl alcohol of agricultural origin b) Lactitol

MENU B

3 COURSE MEAL - €27.50pp



STARTERS

Soup of the Day

Home-made Brown Bread
Contains: 1, 2(wheat), 4, 7, 14

Chicken Caesar Salad

Bacon, Baby Gem Leaves, Herbs Crouton, Parmesan Cheese, Caesar Dressing
Contains: 2(wheat), 4, 5, 7

Smoked Salmon & Boston Prawn Tian

Marie Rose, Garlic & Herb Crouton
Contains: 2(wheat), 3, 5, 9

MAIN COURSE

Catch of the Day

Creamy Mash, Glazed Greens, Chorizo Cream
Contains: 1, 5, 7, 14

Pan Fried Supreme of Chicken

Herbs & Parmesan Stuffing, Buttery Mash, Chicken Jus, Steamed Vegetables
Contains: 2(wheat), 4, 7

Roast Rib of Prime Irish Beef

Mashed Potato Rosemary Jus, Steamed Vegetables
Contains: 1, 2(wheat), 7

DESSERT

Warm Apple Pie

Vanilla Ice Cream
Contains: 2(wheat), 4, 7, 10(hazelnut, walnut, pistachio), 11, 14

Warm Chocolate Fudge

Vanilla Ice Cream
Contains: 2(wheat), 4, 7, 10(hazelnut, walnut, pistachio), 11, 14

 Tea or coffee included

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8. Molluscs 9. Mustard 10. Nuts 11. Peanuts 12. Sesame Seeds 13. Soya 14. Sulphur Dioxide

Milk and products thereof (including lactose), except: a) Whey used for making alcoholic distillates including ethyl alcohol of agricultural origin b) Lactitol

MENU C

3 COURSE MEAL - €32.50pp



STARTERS

Roasted Red Pepper Soup

Home-made Brown Bread
Contains: 1, 2(wheat), 4, 7, 14

Chicken Liver Pâté

Apple & Raisin Spice Chutney, Toasted Brioche
Contains: 2(wheat), 7, 13, 14

Smoked Salmon & Haddock Fish Cake

Saffron Aioli, Wild Leaves
Contains: 2(wheat), 4, 5, 7, 14

MAIN COURSE

Catch of the Day

Creamy Mash, Glazed Greens, Chorizo Cream
Contains: 1, 5, 7, 14

Pan Fried Supreme of Chicken

Herbs & Parmesan Stuffing, Buttery Mash, Chicken Jus, Steamed Vegetables
Contains: 2(wheat), 4, 7

Slow Braised Lamb Shank

Honey Glazed Carrot, Roast Cherry Tomato, Red Wine Jus
Contains: 1, 2(wheat), 7

DESSERT

Cheese Cake of the Day

Vanilla Ice Cream
Contains: 2(wheat), 4, 7, 10(hazelnut, walnut, pistachio)

Chocolate and Hazelnut Brownie

Vanilla Ice Cream
Contains: 2(wheat), 4, 7, 10(hazelnut, walnut, pistachio), 11

 Tea or coffee included

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