

### Option 1 €35 pp

Choose from the menu below:  
1 Starter  
2 Choices of main courses  
1 dessert

### Option 2 €40 pp

Choose from the menu below:  
2 Choices of starters or soup  
2 Choices of main courses  
1 Dessert

### Option 3 €45 pp

Choose from the menu below:  
3 Choices starters  
A Soup course  
4 Choices of mains  
1 Desserts

## STARTERS

CREAM OF ROOT VEGETABLE, with herb croutons.

CREAMY CHICKEN AND MUSHROOM VOL-AU-VENT, in a white wine sauce.

CLONAKILTY BLACK PUDDING SALAD, with caramelised apples, bacon and wholegrain mustard dressing.

GOAT CHEESE BONBONS, roasted beetroot, caramelised red onions and mixed leaves.

BALLYCOTTON SMOKED SALMON, with pickled cucumber, horseradish cream and fennel salad.

CAESAR SALAD, with crispy bacon, Parmesan and herbs croutons.

BREADED FISH CAKE, with Tartare sauce and a mixed leaf.

CRISPY FRIED BRIE, with chilli Jameson jam and salad.

## MAIN COURSES

ROAST SIRLOIN OF BEEF, with peppercorn cream sauce. (€3.00 Supplement per person)

CHICKEN SUPREME, with pancetta crisps and pan jus.

ROAST TURKEY AND HAM, herb stuffing and roast gravy.

BAKED FILLET OF HAKE, with a herb crust and beurre blanc.

PAN FRIED FILLET OF SALMON, with a dill and white wine cream sauce.

ROASTED BUTTERNUT SQUASH RISOTTO, with Parmesan shavings and basil oil.

ALL SERVED WITH HONEY ROASTED ROOT VEGETABLES, MASH AND ROAST POTATOES.

## DESSERTS

WARM CHOCOLATE BROWNIE, with chocolate sauce.

RASPBERRY CHEESECAKE, with whipped cream and coulis.

CITRUS TART, with berry compote.

APPLE CRUMBLE, with vanilla ice cream and custard.

MERINGUE ROULADE, with raspberries and hazelnut.

Our Chefs use the best of locally sourced products & wholesome natural ingredients.