

MENU OPTIONS

STARTERS:

<i>Salmon Mayonnaise</i>	€7.80
<i>Seafood Melody with Salad Garnish</i>	€7.00
<i>Fantail of Melon with Seasonal Fruit</i>	€6.00
<i>Hot Savoury Chicken & Mushroom Bouchee</i>	€6.85
<i>Warm Chicken Salad with Balsamic Vinigarette</i>	€6.85
<i>Smoked Salmon Salad with Capers</i>	€7.75
<i>Mixed Leaves of Lettuce with Parma Ham, Stuffed with Cream cheese & Chives</i>	€8.75
<i>Crabmeat & Spinach Roulade</i>	€9.50
<i>Mushroom Vol Au Vent</i>	€5.95
<i>Egg Mayonnaise Salad</i>	€6.00

SOUPS:

<i>Potato & Leek Soup</i>	€3.95
<i>Cream of Vegetable Soup</i>	€3.95
<i>Tomato & Basil Soup</i>	€3.95
<i>Cream of Fresh Mushroom Soup</i>	€3.95
<i>Seafood Chowder</i>	€5.75

SORBETS:

<i>Lemon Sorbet</i>	€2.50
<i>Fruits of the Forest Sorbet</i>	€2.50

MAIN COURSES:

<i>Roast Stuffed Leg of Lamb with a Garlic & Thyme Gravy</i>	<i>€19.00</i>
<i>Roast half Duck served with an Orange Sauce</i>	<i>€24.00</i>
<i>Gaelic Chicken</i> <i>(breast of chicken served with a whiskey & mushroom sauce)</i>	<i>€18.00</i>
<i>Roast stuffed Turkey & Honey Baked Ham</i> <i>(with savoury stuffing & cranberry sauce)</i>	<i>€18.00</i>
<i>Roast Sirloin of Beef with a Red Wine sauce</i>	<i>€22.50</i>
<i>Poached Escalope of Salmon with Buerre Blanc & Basil Sauce</i>	<i>€20.00</i>
<i>Rack of Lamb with a Herb Crust</i> <i>(served a light thyme sauce, max 100)</i>	<i>€25.00</i>
<i>Fillet of Beef Wellington</i>	<i>€26.00</i>
<i>Fillet of Hake with a White Wine & Chive Sauce</i>	<i>€22.00</i>
<i>Poached Salmon & Cod served with Buerre Blanc & Basil Sauce</i>	<i>€22.00</i>
<i>Paupiettes of Lemon Sole with Vegetable Julienne with a Light Buerre Blanc Sauce</i>	<i>€22.00</i>

All main courses include a selection of vegetables & potatoes

DESSERTS:

<i>Profiteroles filled with Vanilla Cream, topped with Chocolate & Rum Sauce</i>	<i>€5.00</i>
<i>Homemade Apple Pie with Fresh Cream</i>	<i>€5.00</i>
<i>Fresh Fruit Pavlova with Fruit Coulis</i>	<i>€5.75</i>
<i>Traditional Sherry Trifle with Anglaise Sauce</i>	<i>€5.00</i>
<i>Fresh Fruit Salad with Cream</i>	<i>€6.00</i>
<i>Bailey's Cheesecake served with a Light Caramel Sauce</i>	<i>€5.00</i>
<i>Trio of Mini Desserts</i>	<i>€5.75</i>
<i>Tiramisu</i>	<i>€5.75</i>

Tea & /or Coffee included in the price of your dessert.

Please note that when opting for a choice of two main courses there is a supplementary charge per person. This surcharge will be applied to the most expensive dish.

We will be happy to facilitate any dietary requirements you may have and children's menus are also available.

Should you require a choice of starter or dessert, a surcharge will apply.

ADDITIONAL COSTS

<i>Champagne (per bottle)</i>	<i>€75.00</i>
<i>Tea, Coffee & sandwiches (per person)</i>	<i>€ 5.50</i>
<i>Tea, Coffee, sandwiches & cocktail Sausages</i>	<i>€ 6.75</i>

All Main Courses include a selection of vegetables & Potatoes