



CUSTOMIZE YOUR MENU

STARTERS

Homemade Cream of Vegetable Soup
Homemade Cream of Tomato & Fresh Basil Soup
Farmhouse Egg Mayonnaise
Creamy Mushroom and Bacon Vol au Vent
Tomato and Red Onion Salad drizzled with Olive Oil
Fan of Honeydew Melon, Fresh Fruits and Berry Coulis
Creamy Fish Cake with Tossed Salad
Deep Fried Brie Served with Cumberland Sauce
Homemade Chicken Caesar Salad
Chicken Liver Pate served with Melba Toast and Cumberland Sauce
Lightly spiced Chicken Wings with Sweet Chilli Dip
Deep Fried Garlic Mushrooms with Garlic Dip

MAIN COURSES

Roast Stuffed Turkey Breast with Baked Ham
Baked Delice of Atlantic Salmon with Light Herb Crust
Pan Fried Chicken Fillet with Creamy Mushroom Sauce
Roast Tenderloin of Pork with Apple Compote
Pan Fried Chicken Strips with Honey & Mustard Sauce
Homemade Irish Beef Burger with Onion Gravy
Traditional Irish lamb Stew
Vegetarian Dish of the day
Stuffed Pepper with Side Salad
Breaded Plaice with Homemade Tartar Sauce

Served with fresh potatoes and vegetables of the day

Origin of Beef Irish

DESSERT

Trio of Ice Cream
Death by Chocolate
Rhubarb Crumble served with Vanilla Custard
Mini Profiteroles with Warm Chocolate Sauce
Raspberry Mousse in a Dark Chocolate Cup
Apple & Rhubarb Crumble with Vanilla Custard
French Style Lemon Tart
Strawberry Cheesecake
Chocolate Fudge cake with Ice Cream
Homemade Meringue with Fresh Fruit and Cream
Pear & Toffee Log with Fresh Cream
Warm Apple Tart with Fresh Cream

Served with Tea or Coffee

**Please choose 3,
one from each
option to create
your own menu**

**Starter,
Main Course &
Dessert €25.00**
per person inclusive

**Starter & Main
Course - €20.00**
per person inclusive

**Main Course &
Dessert - €20.00**
per person inclusive

**Main Course Only
-€15.00**
per person inclusive

*Tea or Coffee
included in all options*

