

# Set Dinner Menu

## Starters

Soup of the Evening

(7)

Soft Goat`s Cheese Tartlet, Red Onion Marmalade,  
Saffron Pickled Pear Salad, Pesto Dressing, Young Herbs

(1,3,5,7,8,9)

Baby Gem Caesar Salad, Crispy Streaky Bacon, Parmesan Cheese,  
Homemade Caesar Dressing, Sourdough Crouton

(1,3,4,7,10)

Hot`n Spicy Chicken Wings, Celery Shavings, Blue Cheese Aioli

(1,3,7,8,9)

## Main Courses

Pan Roast Fillet of Sea Bass,  
Herb Cous Cous, Lemon Samphire, Spinach Creme Sauce

(1,4,7)

Pan Roast Chicken Supreme, Potato Terrine, Sauteed Wild Mushrooms, Jus

(7,9)

Slow Braised Beef Cheek, Celeriac Puree, Braised Red Cabbage, Jus

(7,9)

Sweet Potato Gnocchi, Butternut Puree, Red Pepper Salsa

(8) Vegan

Westmeath 10oz Sirloin Steak, Mushroom Duxelle, Onion Ring, Sauce Dianne

(1,7,9) (€9 Supplement)

All main dishes served with vegetables and potatoes

(7,9,12)

## Desserts

Bramley Apple Crumble, Crème Anglaise, Vanilla Ice Cream

(1,3,7,8)

Selection of Ice Creams and Sorbets with Berry Coulis

(1,3,7,8)

Strawberry Pavlova, Berry Coulis, Macerated Strawberries

(3,7)

€34.50 2 Course

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€39.50 3 Course

Allergens:

1=Cereals 2=crustaceans 3=eggs 4=fish 5=peanuts 6=soybeans 7=milk 8=nuts 9=celery 10=mustard  
11=sesame seeds 12=sulphur dioxide 13=lupins 14=molluscs