

Menu

*Peppered Barbeque Salmon with Prawns on Garden Leaves
& Pesto Dressing*

Fan of Cogen Melon with Mango Puree

*Roast Rack of Irish Lamb with Olive Mash & Herb Crust,
Roasted Jus*

*Grilled Fillet of Sea Trout with a Garlic Lemon Mash
& White Wine Cream Sauce*

Stir Fry of Vegetables with Egg Noodles, Chilli Coconut Reduction

*Melody of Roast Vegetables
Buttered Baton Carrots
Thyme Roasted Potato
Garlic Potato*

Mango Cheesecake on a Ginger Spiced Crumble served with Raspberries & Cream

Tea/Coffee

Our menus may contain allergens or traces of nut, if you have a query please ask your server.
We source our meat & eggs from small scale suppliers & suppliers approved under the
Bord Bia Quality Assurance Scheme or their equivalent.

Menu

Salad of Baby Gem Lettuce, Parmesan Shavings, Crispy Croutons with Smoked Chicken & a Creamy Caesar Dressing

Fan of Honeydew Melon with Blackcurrant Coulis

*Roast Sirloin of Irish Beef on a Wild Mushroom Mash
& a Madeira Reduction*

*Baked Dorne of Salmon with Herb Crust on a Dill Mash
& White Wine Cream Sauce*

*Sweet Potato & Lentil Curry with Basmati Rice
& Poppadoms*

*Steamed Melody of Vegetables
Mange Tout & Courgettes
Buttered Baby Potato
Chateau Potato*

Bailey's Cheesecake with Strawberries & Cream

Tea/Coffee

*Our menus may contain allergens or traces of nut, if you have a query please ask your server.
We source our meat & eggs from small scale suppliers & suppliers approved under the
Bord Bia Quality Assurance Scheme or their equivalent.*