



Table D'Hôte Menu

Available Friday & Saturday Evenings €50 Per Person

- Starters -

Vegetable Soup

Fresh Bread, Butter (7,9)

Breaded Goats Cheese

Rocket Salad, Cherry Tomatoes, Beetroot Carpaccio and Red Onion Jam (2, 5, 6, 12)

Slow Cooked Pork Belly

Sweet Potato Puree, Coriander Salad, Red Wine Jus (7, 9, 12)

- Main Course -

Slow Roast Beef

Roast Potato, Creamy Mash & Red Wine Jus (7, 9, 12)

Pan Fried Sea Bass

Sautéed Potato, Glazed Asparagus, Cauliflower Puree (4, 7)

Roasted Supreme of Chicken

Rosti Potato, Buttered Spinach, Red Wine Jus (7, 9, 12)

- Dessert -

Baileys Cheesecake

Fruit Coulis, Almond Praline (1, 7, 8)

Apple Crumble

Caramel Ice Cream, Fresh Berries (1, 3, 7)

Chocolate Brownie

Chocolate Sauce, Vanilla Ice Cream (1, 3, 7)

1. Cereals Containing Gluten | 2. Crustaceans | 3. Eggs | 4. Fish or Shellfish | 5. Peanuts |
6. Soybeans | 7. Milk | 8. Nuts | 9. Celery | 10. Mustard | 11. Sesame Seeds |
12. Sulphur Dioxide & Sulphates | 13. Lupin | 14. Molluscs

This menu is indicative and subject to change with seasonal availability.