

Crispy Panko & Herb Coated Mushrooms with a Garlic & Parsley Dip.

Chilli & Pernod Spiked Tomatoes with Feta & Griddled Prawns.

Anitpasto Platter.

Crispy Chicken & Wild Mushroom Vol au Vent.
Roast Butternut Squash & Sweet Potato Soup.

Crispy half Duck with a Honey & Balsamic Glaze, Port Wine Cherry Sauce & Garlic Mash.

(Supplement €6.00)

Pan Fried Hake with Steamed Mussels in a Saffron & Chorizo Sauce.

Prime 10oz Striploin Steak with Crispy Onion Rings, Sauté Mushrooms,

Garlic Butter & Pepper Sauce. (Supplement €6.00)

Spiced Moroccan Lamb Burger in a Brioche Bun with Sweet Potato Chips,

Dill Pickle & Tzatziki.

Sautéed Chicken Supreme Stuffed with Pesto, Tomato & Mozzarella with Pasta Ribbons & a Roast

Red Pepper Sauce.

Wild Mushroom Stroganoff with Rice Pilaf.

Warm Chocolate Fondant with Honeycomb Ice-cream
Mixed Berry Crumble with Baileys Custard
Tiramisu
Rustic Apple Pie with Vanilla Sauce & Ice Cream
Strawberry, Pomegranate & Passion Fruit Pavlova

2 course dinner €25 per person

3 course dinner €30 per person

Includes a Complimentary Glass of Prosecco &

Local Handmade Chocolates