

Special Occasions Sample Menu

Starter

Soup of the day, freshly baked farmhouse breads
(Contains allergens: 6 wheat, 7, 12)

Cajun chicken Caesar salad, bacon lardons, herb croutons, aged parmesan cheese, baby gem lettuce, house dressing
(Contains allergens: 3 anchovy, 6 wheat, 7, 11)

Tempura prawns, mixed leaf salad, sweet chilli dressing
(Contains allergens: 1 & 2 prawns, 6 wheat, 7, 11)

Mini blue cheese quiche, sundried tomato and mixed leaf salad
(Contains allergens: 6 wheat, 7, 11, 12)

Main Course

Seafood tagliatelle with mussels, prawns, cod, haddock and salmon, in a creamy tomato-based sauce
(Contains allergens: 1&2 mussels, prawns, 3 cod, haddock, salmon, 6 wheat, 7, 9, 12)

Oven baked fillet of salmon, creamy herb mash, seasonal vegetables, lemon dill velouté
(Contains allergens: 3 salmon, 7, 9)

Braised feather blade of Irish beef, dauphinoise potato, seasonal vegetables, red wine jus
(Contains allergens: 6 wheat, 9, 12, 13)

Sweet potato and chickpea curry with Asian vegetables, turmeric rice
(Contains allergens: 5 coconut, 12)

Pan-fried breast of chicken, seasonal vegetables, creamy mash potatoes, sauce chasseur
(Contains allergens: 7, 9, 11)

Dessert

Chocolate hazelnut mousse dome dusted with cocoa powder, vanilla sponge
(Contains allergens: 5 hazelnut, 6 wheat, 7, 9, 11)

Bailey cheesecake, passion-fruit and blackberry coulis, fresh whipped cream
(Contains allergens: 6 wheat, 7, 9, 11)

Strawberry, chocolate and vanilla ice cream, butterscotch sauce and chocolate cookie crumb
(Contains allergens: 6 wheat, 7, 11)

Tea or coffee

€37.00

Allergen Index

No. 1: Crustaceans
No. 2: Molluscs
No. 3: Fish
No. 4: Peanuts
No. 5: Nuts
No. 6: Cereal containing gluten
No. 7: Milk products

No. 8: Soya
No. 9: Sulphur Dioxide
No. 10: Sesame Seeds
No. 11: Egg
No. 12: Celery and Celeriac
No. 13: Mustard
No. 14: Lupin