



***Goats Cheese Tartlet***

*caramelised red onion & tomato relish, wild rocket salad, balsamic dressing*



***Curried Butternut Squash Soup***

*red pepper coulis*



***Pan Roasted Supreme of Chicken***

*bacon and cabbage ragout, fondant potato*

***Sautéed Fillet of Carrigaholt Seabass***

*buttered asparagus spears, roasted plum tomato, sauce béarnaise*

***Potato Gnocchi***

*spinach, toasted almonds & sage butter*



***Assiette of Desserts by our Pâtissière***


*Baileys cheesecake, cream filled profiteroles and roasted pecan ice cream*



***Freshly Brewed Tea or Coffee***



*Warm Smoked Chicken Salad*  
*semi-sundried tomatoes and black olives,*  
*filo pastry basket, honey and mustard dressing*



*Fire Roasted Red Pepper & Plum Tomato Soup*  
*served with house rustic breads*




*Roast Prime Sirloin of Irish Angus Beef*  
*Chefs Yorkshire pudding, spring onion mash,*  
*red wine & thyme jus (served medium)*

*Oven Roasted Shannon Salmon Fillet*  
*creamed spinach, leek and crispy pancetta, sauce vierge*

*Garden Pea & Asparagus Risotto*  
*aged parmesan & basil oil*



*Assiette of Desserts by our Pâtissière*  
*Toblerone cheesecake, puff pastry raspberry tartlet and*  
*vanilla ice cream*



*Freshly Brewed Tea or Coffee*



*Tian of Castletownbere Crab & Oak Smoked Salmon  
lemon & dill aioli*

*Wild Mushroom & Tarragon Soup  
truffle oil*

*Chargrilled 100z Black Angus Grass Fed Sirloin Steak  
Roasted field cap mushroom, red onion jam (served medium)*

*Oven Baked Fillets of Carrigaholt Seabass  
Buttered asparagus & tomato confit*

*Wild Mushroom & Garden Pea Risotto  
Shaved parmesan, dressed rocket*

*White Chocolate & Coconut Fondant  
Vanilla marshmallow & malibu ice cream*

*Passionfruit Meringue Tart  
Blackberry compote & raspberry sorbet*

*Freshly Brewed Tea or Coffee*