

PRIVATE SIT DOWN DINNER

menu

CHOOSE 2 STARTERS, 2 MAIN COURSES AND 2 DESSERTS TO COMPLETE YOUR MENU
3 COURSE €53.00, 2 COURSE €43.00

STARTERS

HOMEMADE SOUP OF THE DAY
wholewheat brown bread

CLASSIC CAESAR SALAD
bacon lardons, rustic croutons & anchovy cream dressing

WARM BLACK PUDDING, EGG & BACON SALAD
apple pieces and sweet honey & mustard dressing

GOATS CHEESE, BEETROOT & SUNDRIED TOMATO SALAD
crispy walnuts, balsamic dressing

CHICKEN & MUSHROOM VOL AU VENT
in a puff pastry case

MAIN COURSES

ROAST IRISH BEEF
herb mash, crispy fried onion rings, brandy & pink peppercorn sauce (served medium) (*supplement €5*)

SUPREME OF LOCAL CHICKEN
black pudding & spring onion croquette, red wine jus

OVEN ROASTED SHANNON SALMON FILLET
creamed spinach, lemon & dill beurre blanc

ROAST TURKEY AND BAKED LIMERICK HAM
cranberry sauce, traditional accompaniments

SAUTEED FILLETS OF SEABASS
lemon butter sauce

DESSERTS

APPLE CRUMBLE
vanilla ice cream

BAILEY'S CHEESECAKE
coffee anglaise, fresh cream

CHOCOLATE BROWNIE
roast pecan ice cream

STICKY TOFFEE PUDDING
vanilla ice cream

SELECTION OF ICE CREAMS
in a crisp tuille basket

freshly brewed coffee or tea included

*Room Hire of €350 Full Suite or €250 Half Suite applies for all
décor for private room bookings.*

