



## *Sample Table d'hôte Dinner Menu*

### *Appetisers*

#### **Homemade Soup of the Evening**

Spring Onion • Herb Croutons

(1 Wheat,6,7,9,12)

#### **House Special Caesar Salad**

Smoked Bacon • Parmesan Cheese

Garlic Croutons • House Dressing

(1 Wheat,3,6,7,8,9,12)

#### **Caprese Bruschetta**

Mozzarella Cheese • Vine Tomato • Pesto • on Toasted Ciabatta

(1 Wheat,3,6,7,8 Walnuts, Pine Nuts,9,10,12)

#### **Oak Smoked Salmon**

Homemade Treacle Bread • Lemon Wedge • Capers • Dressed Salad

(1 Wheat,Oats,2\*,4,6,7,10,12,14)

#### **Duck Spring Rolls**

Hoisin Sauce Dipping Sauce, Dressed Salad

(1,2,4,6,7,10,12)

#### **Chicken & Mushroom Vol-Au-Vent**

Leek • Onion • White Wine Cream Sauce

(1,3,6,7,9,10,12)

*Our Chefs prepare all dishes to order, using fresh ingredients.*

*If you prefer your meal without certain ingredients, please feel free to ask and we will do our utmost to facilitate your request. Please inform us of food allergies that you may have.*

\*May contain traces

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#### **Allergen Index**

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

## Entrées

### Roast of the Evening

Served with seasonal Vegetables & Potatoes

(1 Wheat, 3,6,7,9,10,12)

### Pan Fried Supreme of Chicken

Parsley Purée • Champ Potato • Kilbeggan Whiskey Sauce

(6,7,8,12)

### Slow Roasted Irish Pork Fillet

Garlic Mash Potato • Buttered Green Cabbage • Burnt Apple Sauce  
Wholegrain Mustard Sauce

(6,7,9,10,12)

### Pan Fried Fillet of Hake

Roast Peppers • Tomato & Courgette • Samphire • Lemon & Dill Cream Sauce

(2,4,7,9,12)

### Slow Braised Irish Feather Blade of Beef

Garlic Mashed Potato • Braised Red Cabbage • Carrot Purée • Red Wine Jus

(6,7,9,12)

*Above Entrées are served with a selection of seasonal Vegetables & Potatoes*

### Red Thai Chicken Curry

An Aromatic Curry with fresh Chillies, Ginger, Coriander & Lemongrass  
in a Coconut Cream Sauce • Basmati Rice • Naan Bread

(1 Wheat, 2,4,6,7,9,12)

### Spinach & Ricotta Ravioli

Cherry Tomato Sauce • Roasted Walnuts • Parmesan Shavings

(1 Wheat, 6,7,8 Walnuts, 9,10,12)

### Grilled Irish Sirloin Steak (€6.95 Supplement)

Sautéed Onions • Brandy Pepper Sauce • Accompanied by Chips

(1,4\*, 6,7,9,10,12)

*Vegan Menu available upon request*

## Side Dishes

**French Fries** (1\*,3\*,4\*,6,10\*,12) • **Onion Rings** (1,3,4\*,6,7,10,12) • **Sautéed Onions** (6,7,12)

**Sautéed Mushrooms** (6,7,12) • **Side Salad** (9,10,12)

€4.95 Supplement each

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## *Desserts*

### **Warm Apple & Cinnamon Crumble**

Vanilla Ice Cream • Crème Anglaise

(1 Wheat, 3, 6, 7, 8, 12)

### **Baked Alaska**

Raspberry Ripple Ice-Cream • Raspberry Coulis

(1 Wheat, 3, 6, 7)

### **Bailey's Cheesecake**

Chocolate Sauce • Whipped Ice Cream • Mixed Berries

(1 Wheat, 7, 8 Hazelnuts, 12)

### **Oven Warm Chocolate Brownie**

Vanilla Ice Cream • Milk Chocolate Sauce

(1 Wheat, 3, 6, 7)

### **Classic Homemade Tiramisu**

Coffee Custard Sauce • Fresh Berries • Milk Chocolate Curls

(1 Wheat, 3, 7, 12)

### **Medley of Ice Cream**

In a Wafer Basket • Duo of Sauces

(1 Wheat, 6, 7)

## *Freshly Brewed Tea or Coffee*

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