



Table D'hôte Dinner Menu

Starters

Baily & Kish (Howth Co Dublin) Oak Smoked Salmon

Pickled Cucumber, Red Pepper Coulis

(Contains Gluten, Shellfish, Fish, Eggs, Nuts, Dairy, Sesame, Mustard)

€9.50

Moroccan Lamb Croquette

Hummus, Beetroot Tapenade, Greek Yoghurt

(Contains Gluten, Eggs, Nuts, Dairy, Sesame, Mustard)

€8.50

Homemade Soup of The Day

Garlic Croutons

(Contains Gluten, Eggs, Nuts, Dairy, Sesame, Mustard)

€7.95

Goats Cheese & Honey Roll, Coated in Coriander Crumb

Pickled Beetroot, Roasted Pear, Hazelnut Oil

(Contains Gluten, Eggs, Nuts, Dairy, Sesame, Mustard)

€8.95

Spinach & Garlic Marinated Jumbo Prawns

Pineapple, Mango & Chilli Sauce

(Contains Gluten, Eggs, Nuts, Dairy, Sesame, Mustard)

€10.50 (Dinner Package Supplement ~ €3.50)



Main Courses

Pan Fried Fillet Steak

Burnt Onion Puree, Flat Cap Mushroom, Red Wine Jus

(Contains Dairy, Mustard)

€32.50 *(Dinner Package Supplement ~ €9.95)*

Slow Cooked Roast of the Day

Traditional Accompaniments

(Contains Dairy, Mustard)

€21.95

Pan Fried Fillet of Seabass

Pea Veloute, Samphire, Lime & Pepper Salsa

(Contains Dairy, Mustard, Fish, Shellfish, Soy, Sesame)

€22.95

Pan Fried Fillet of Monkfish

Celeriac Puree, Sweet Potato Fondant, Samphire, Beetroot Tapenade

(Contains Dairy, Mustard, Fish, Shellfish, Sesame)

€29.50 *(Dinner Package Supplement ~ €6.95)*

Pan Fried Supreme of Irish Chicken

Champ Mash, Sautéed Baby Spinach & Smoked Bacon, Herb Jus

€21.95

Wild Mushroom Risotto

Parmesan Cheese

(Contains Dairy)

€17.95

All Main Courses Are Served With Selection of Fresh Vegetables



Dessert

€9.95

Warm Raspberry & Pistachio Frangipane Tart

Vanilla Ice Cream

(Contains Gluten, Nuts, Egg, Dairy)

Chefs Assiette of Desserts

Duo of Sauces

(Contains Gluten, Nuts, Egg, Dairy)

Homemade Mango Ice Cream Sandwich

Chocolate Sponge, Fresh Berries

(Contains Gluten, Nuts, Egg, Dairy)

Homemade Oreo Cheese Cake

Caramel Sauce

(Contains Gluten, Nuts, Egg, Dairy)