

TABLE D'HOTE LUNCH MENU

3 COURSES €44.00

2 COURSES €39.50

STARTER



TOSSED CAJUN CHICKEN SALAD

SALAD GREENS, GARLIC CROUTONS, BACON,
HOUSE DRESSING

(CONTAINS GLUTEN, EGGS, NUTS, DAIRY, SESAME,
MUSTARD)

FRIED FISH CAKE HINTED WITH LEMON & BLACK PEPPER

JULIENNE GREENS, TOMATO & ONION SALSA

(CONTAINS GLUTEN, EGGS, NUTS, DAIRY, SESAME,
MUSTARD)

HOMEMADE SOUP OF THE DAY

GARLIC CROUTONS

(CONTAINS GLUTEN, EGGS, NUTS, DAIRY, SESAME,
MUSTARD)

BAILY & KISH OAK SMOKED & DRESSED SALMON

PICKLED CUCUMBER, RED ONION, CAPERS,
RED PEPPER COULIS

(CONTAINS GLUTEN, EGGS, NUTS, DAIRY, SESAME,
MUSTARD)

GOATS CHEESE & HONEY ROLL, COATED IN CORIANDER CRUMB

PICKLED BEETROOT, ROASTED PEAR,
HAZELNUT OIL

(CONTAINS GLUTEN, EGGS, NUTS, DAIRY, SESAME,
MUSTARD)



MAIN COURSES



ROAST PRIME SIRLOIN OF IRISH HEREFORD BEEF

TRADITIONAL ACCOMPANIMENTS
(100% IRISH BEEF FROM LOCAL SUPPLIER-
FRANK DOYLES, BRAY)
(CONTAINS DAIRY, MUSTARD)

GRILLED FILLET OF SALMON

BEETROOT SALSA
(CONTAINS FISH, DAIRY)

PAN FRIED SOUS VIDE CHICKEN IN A GARLIC & HERB MARINADE

HERB JUS
(CONTAINS FISH, DAIRY)

ROAST TURKEY & HONEY BAKED HAM

CRANBERRY SAUCE
(CONTAINS DAIRY)

WILD MUSHROOM RISOTTO

TOSSED SIDE SALAD, BASIL OIL
(CONTAINS DAIRY)

**ALL MAIN COURSES ARE SERVED WITH
SELECTION OF FRESH VEGETABLES**






DESSERTS



WARM STICKY TOFFEE PUDDING
VANILLA ICE CREAM
(WHEAT, EGGS, NUTS, MILK, DAIRY)

HOMEMADE OREO CHEESECAKE
CARAMEL SAUCE
(WHEAT, EGGS, MILK, NUTS, DAIRY)

CHEFS ASSIETTE OF DESSERTS
DUO OF SAUCES
(WHEAT, EGGS, MILK, NUTS, DAIRY)



**CALLEBAUT WHITE CHOCOLATE &
RASPBERRY MOUSSE**
FRESH BERRIES
(WHEAT, EGGS, MILK, NUTS, DAIRY)
