

Happy Easter

€49.50

Starters

Traditional Prawn Cocktail in a Marie Rose Dressing

Compressed Melon, Baby Gem, Lemon, Capers, Red Onion
(Contains Gluten, Egg, Fish, Shellfish, Soya)

Local Goats Cheese & Honey Roll, Coated in Coriander Crumb

Pickled Beetroot, Roasted Pear, Hazelnut Oil
(Contains Gluten, Nuts, Dairy)

Homemade Soup of the Day

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

Tossed Cajun Chicken Salad

Julienne Greens, Crispy Bacon, Garlic Croutons, Chilli Dressing
(Contains Gluten, Eggs, Nuts, Dairy, Sesame, Mustard)

Baily & Kish (Howth Co. Dublin) Oak Smoked Salmon

Pickled Cucumber, Lemon, Capers, Pickled Red Onion
(Contains Gluten, Fish, Eggs, Nuts, Dairy, Sesame, Mustard)

Main Courses

Roast Leg of Wicklow Lamb infused with Rosemary & Sea Salt

Carrot Puree, Rosemary Jus
(Contains Dairy, Mustard)

Grilled Fillet of Salmon

Tenderstem Broccoli, Beetroot Salsa, Chive Oil
(Contains Fish, Dairy, Nut, Sesame)

Grilled Chicken with Garlic and Mixed Herb Marinade

Creamed Potatoes, Herb Jus
(Contains Gluten, Dairy)

Roast Turkey & Honey Baked Ham

Crispy Roast Potatoes, Cranberry Sauce
(Contains Gluten, Eggs, Nuts, Dairy, Sesame, Mustard)

Malaysian Vegan Yellow Curry with Seasonal Vegetables and Tofu

Basmati Rice, Tossed Side Salad, Herb Oil
(Contains Gluten, Nuts, Dairy)

Dessert Buffet

(All Contains Gluten, Eggs, Nuts, Dairy)

Extensive Selection of Desserts Crafted by Our Pastry Chef Adrian & Chef Anton