

Special Occasions Menu

Rosette of Irish Smoked Salmon served on a Potato & Chive Salad with a Citrus Vinaigrette

Fricasse of Chicken & Mushrooms in a crisp Puff Pastry Case

Duo of Melon, Honey Dew Rosette, Parisienne of Cantaloupe served with Creme de Menthe Syrup & Fresh Mint

Warm Salad of Wild mushrooms, Mustard, Watercress & Rockette with Honey & Mustard Dressing

Cream of Carrot & Coriander Soup

Herb Crusted Fillet of Cod served with Tomato, Lemon Grass & Basil Pesto

Roasted Sirloin of Beef served with Horseradish Scented Roast Potatoes, Yorkshire Pudding and Pepper Sauce

Thyme & Garlic Roasted Pork Loin with Grain Mustard Mash and Caramelised Shallot Jus

Baked Breast of Chicken with a Herb Stuffing, Pancetta Crust accompanied by a Red Wine & Roast Gravy

Goats Cheese & Sundried Tomato Tartlet with Basil Pesto & Crunchy Side Salad

Warm Apple Strudel complimented with a Creme Anglaise Sauce

Fresh Strawberry Pavlova accompanied with a Mango Fruit Coulis

Toblerone & Butterscotch Cheesecake with a Toffee Sauce

Trio of Chocolate Mousse served with a Seasonal Fruit Coulis

Warm Chocolate Fondant served with Vanilla Ice Cream

Tea/Coffee €32.95 per person