



To Start

Homemade Soup of the day

Caesar salad

Bacon lardons, croutons, freshly shaved parmesan

Rosettes of Smoked salmon

Baby capers, citrus dressing, and homemade brown bread

Golden breaded mushrooms, mixed leaves, garlic and chive dip

Grilled goats cheese on a pesto crust, herb salad

Hot and spicy chicken wings served with Barbecue sauce

The Main Event

Traditional roast Turkey and Ham

Red wine and cranberry jus

Pan seared breast of chicken

Sundried tomato and black olive stuffing wild mushroom sauce

Fillet of fresh Atlantic hake

Pesto puree, red pepper volute

Grilled bacon cutlets

Buttered savoy cabbage, parsley sauce

14 hours slow cooked 8oz rump steak

Cracked black pepper sauce

Roast stuffed peppers

Rocket salad, tomato and basil sauce (vegan /gluten free)

To Finish

Traditional Apple pie served with sauce anglaise

Eton mess

Fresh fruit salad Served in a wafer basket, vanilla ice cream

Toblerone and almond tart, with Braised summer fruits (gluten free)

Bailey's cheesecake, Raspberry compote

Tea/Coffee

3 Courses €21.00 per person