

SPECIAL OCCASION MENU

SAMPLE MENU €44.00pp

Starters

HOMEMADE SOUP OF THE DAY

served with homemade soda bread

DUCK LIVER PATÉ

served with balsamic crostini, watercress salad & cranberry purée

CHICKEN & MUSHROOM BOUCHÉE

chicken & mushroom in creamy sauce with puff pastry

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Mains

ROAST STRIPLOIN OF BEEF

champ potatoes, seasonal roasted vegetables, roasted potatoes & red wine jus

ROASTED HAKE WITH LEMON & PARMESAN CRUST

dill & lemon potatoes, seasonal roasted veg, lemon & thyme white wine sauce

SEARED SUPRÊME OF CHICKEN

dauphinoise potatoes, roasted seasonal veg, wild mushroom sauce

PUMPKIN RAVIOLI

served with roast pumpkin & shrimp cream sauce, warm pumpkin purée & roast pine nuts

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Dessert

HOMEMADE WHITE CHOCOLATE & MIXED FRUIT MERINGUE ROULADE

with saffron infused strawberries and chocolate shaving

CHEF'S CHEESECAKE OF THE DAY

please ask your server for details

SPECIAL OCCASION SET MENU - KIDS

SAMPLE MENU €19.95pp

Starters

FRESH MELON SALAD WITH BERRIES

KIDS SOUP OF THE DAY

MINI CHICKEN & MUSHROOM BOUCHÉE

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Mains

GOLDEN FRIED GOUJONS WITH CHIPS

KIDS MINI CRISP BATTERED FISH & CHIPS WITH LEMON

KIDS PASTA WITH TOMATO SAUCE

KIDS ROAST STRIPLOIN OF BEEF

creamy mash potatoes, root vegetables, red wine jus

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Dessert

STRAWBERRY JELLY, ICE CREAM & SPRINKLES

HOMEMADE CHOCOLATE BROWNIE WITH CHOCOLATE SAUCE & VANILLA ICE CREAM

SELECTION OF ICE CREAM - VANILLA, CHOCOLATE, STRAWBERRY