



Celebrations Menu 2021

Starters

HOMEMADE SOUP OF THE DAY

Served with freshly baked bread rolls (1,7,9)

CLASSIC CAESAR SALAD

Served with Baby gem, herb croutons, crisp bacon, parmesan shavings & classic Caesar dressing (1,3,4,7,10,12)

CHICKEN WINGS

Spicy buffalo or sticky BBQ, homemade ranch dressing
(3,6,7,9,10,12)

COCONUT CRUSTED TIGER PRAWNS

Sweet chilli & coriander mayo, seasonal leaves
& fresh lime (1,2,3,4,7,10,12)

Main Course

ROAST SIRLOIN OF IRISH BEEF

Yorkshire pudding, red onion & thyme jus (1,3,7,9,12)

ROASTED SUPREME OF CHICKEN

Fondant potato, wild mushroom & pancetta gravy (7,9,12)

SIGNATURE BEEF BURGER

Irish Hereford beef burger, red onion marmalade, brioche, cracked black pepper mayo, chunky chips & onion ring (1,3,7,10,12)

PAN ROASTED WILD ATLANTIC SALMON

Crayfish & lemon butter, baby potatoes (2,4,7,12)

SWEET POTATO GNOCCHI

Roasted courgette, stem broccoli, swiss chard & aged pecorino
(1,7,9)

Dessert

Trio of Dessert Platter

Chocolate & orange tart, raspberry cheesecake,
lemon meringue pie

(1,3,7,8,12)

Freshly Brewed Bewleys Tea or Coffee

€25 per Adult

Allergens:

1-Cereals 2-Crustaceans 3-Eggs 4-Fish 5-Peanuts 6-Soya 7-Dairy 8-Nuts 9-Celery 10-Mustard 11-Sesame Seeds 12-Sulphur Dioxide 13-Lupins 14-Mollusc