

FULL DINNER MENU 2017

STARTERS

Basket of Freshly Baked Bread
€2.50

**GF FRESH HOMEMADE
SOUP OF THE DAY**

Served with homemade brown
bread

**CHICKEN & WILD
MUSHROOM
MILLEFEUILLE**

Succulent chicken pieces, with
wild mushrooms bond in a
tarragon cream sauce served
between a puff pasty Millefeuille

**GF SALMON & HADDOCK
SMOKIE**

Fresh salmon & smoked
haddock with crusted new
potatoes bond in a white wine
velouté topped with old Dublin
cheddar

CLASSIC CAESAR SALAD

Kos lettuce with a classic Caesar
dressing topped a parmesan
crouton and crispy Serrano
ham

BAKED BRIE CHEESE

Brie cheese wedges, lightly
bread crumbed baked and
served with a red currant
compote

**GF ROSETTE OF OAK
SMOKED SALMON**

A rosette of oak smoked salmon
set on a tian of homemade
rooster potato salad with a
gazpacho coulis

MAIN COURSE'S

*All main courses are served with a
selection of seasonal market fresh
vegetables and potatoes*

**RAGOUT OF SLANEY
VALLEY LAMB**

Slow cooked lamb with root
vegetables infused with herbs
and garlic served in a short
crust pasty case topped with a
quenelle of mash potato

**GF STUFFED SUPREME OF
CHICKEN**

Supreme of Chicken stuffed
with potato and savoy cabbage,
wrapped in back bacon, on a
rustic fondant potato topped
with traditional Chasseur sauce

**GF GRILLED PRIME IRISH
21 DAY AGED SIRLOIN
STEAK**

Cooked to your liking served on
horseradish mash, topped with
straw potato with cracked black
pepper & brandy sauce

**PAN FRIED FILLET OF
KILMORE QUAY HAKE**

Pan fried Hake topped with a
Provençal crust, set on crushed
pea topped with a tarragon
cream sauce

**SLOW COOKED PORK
PARCEL**

Slowed cooked Pork bond in
relish, in a crispy pastry parcel,
on a bed of root vegetables with
sweet and sour red onion sauce
finished with apple compote

GF CONFIT DUCK LEG

Confit duck leg lay on a tian of
potato & red cabbage finished
with sultana & star anise sauce

**VEGETARIAN DISH OF THE
DAY**

Our Chefs use the finest
ingredients to produce a range
of vegetarian dishes. Please ask
your server for today's dish

DESSERTS

*Please see separate speciality tea &
coffee menu for our full range*

CLASSIC CRÈME BRÛLÉE

Served with white choc cookie
pieces & mixed berry compote

**GF LEMON MERINGUE
PARFAIT**

Frozen zingy lemon flecked
with meringue pieces

**WARM CHOCOLATE
PUDDING**

Moist & light topped with
decadent chocolate sauce

**WHITE CHOCOLATE
RASPBERRY CHEESECAKE**

Creamy white chocolate
cheesecake with flecked with
raspberry on a digestive base.

**GF SELECTION OF
GLENOWN ICE-CREAM**

Served in a wafer basket

**ASSIETTE OF IRISH
CHEESE'S**

Served with crackers & a fruit
compote

GF - Gluten Free or Gluten Free Alternative Available

Menu to change without prior notice to reflect seasonal availability