



*P*re Starter Nibbles

Garlic Bread
Lashings of Garlic Butter & Mature Cheddar (1, 3, 7,) £6.00

*T*o Begin

Crispy Chicken Goujons (1, 3, 6, 7, 10) £9.00
Free Range Chicken Goujons, Indian Spiced slaw & Chilli Mayonnaise

Traditional Prawn Cocktail (2, 3, 10, 12) £9.50
Crisp Baby Gem, Vine Tomatoes bound in a Rich Marie-Rose Sauce.

Chicken, Spring Onion & Cranberry Tartlet. (1, 3, 7, 8) £8.50
Cherry Tomato, Cucumber & Candied Cashew Salad

Parisienne of Honeydew, Cantalope & Water Melon £6.00
Spicy Berry compote & Citrus Sorbet

Stuffed Panko Crumbed Mushrooms (1, 3, 6, 7, 9, 10) £8.50
Maple Cured Bacon, Mature Cheddar, Roasted Red Pepper & Garlic Mayonnaise

Chefs Homemade Winter Soup (1, 7, 9) £6.50
Served With Hot Crusty Roll




Main Course

Sirloin (€8.00 Supplement Resident Dinner Menu Only)		£29.00
Fillet (€10.00 Supplement Resident Dinner Menu Only)		£35.00
Crispy Onion Ring, Brandy Cream Sauce (1, 3, 6, 7, 12)		
Lamb Rack (7, 12) Slow Roasted Lamb Rack, Champ, Honey Glazed Baby Carrots, Merlot Wine Jus.		£27.00
Roast Sirloin of Prime Irish Beef (7, 12) Peppercorn Corn Cream		£21.00
Traditional Stuffed Turkey & Honey Glazed Ham (1, 7, 9) With all the Trimmings		£19.50
Pan Fried Breast of Chicken (7, 12) Sherry Cream Sauce, Crispy Bacon Lyonnaise Potatoes		£21.00
Chicken Maryland (1, 3, 6, 7) Breast of Chicken with Bacon, Tomato, Pineapple and Banana Fritter		£20.00
Baked Fillet of Atlantic Salmon (2, 4, 7) Creamed Spinach, Lemon Shrimp, Steam Broccoli Herb Veloute Cream		£23.00
Pan Seared Seabass (3, 7) Stir Fried Greens with a Dill Emulsion		£23.00



*A*dditional Sides £4.50



Chefs Market Vegetables	(7)
Champ	(7)
Homemade Triple Cooked Chipped Potatoes	(6)
Creamy Garlic Potatoes	(7)
Triple Cooked Garlic Chips	(6, 7)
Sauté Mushrooms	(6)
French Fried Onions	(1, 3, 6)

Food Intolerance Information

1) Gluten 2) Crustacean 3) Eggs 4) Fish 5) Peanuts 6) Soybean
7) Milk 8) Nuts 9) Celery 10) Mustard 11) Sesame 12) Sulphites
13) Lupin 14) Molluscs

