



To Begin....

Roasted Chicken & Mushroom Tartlet with a fine Herb & White Wine Cream, Dressed with salad leaves	(1, 3, 7, 12)
Stuffed Cheese & Crispy Bacon Mushrooms Cherry Tomato, Red Shallot & Spicy Tomato Relish	(1, 3, 6, 10)
Chefs Homemade Soup of the Day Served with an Oven Baked Bread Roll	(1, 7)
Chilled Parisienne of Melon, Ice Sorbet Served with a Duo of Coulis	

Onto the Main....

Roast Sirloin of Prime Irish Beef Served with Lyonnaise Potatoes, Brandy & Black Peppercorn Cream	(7,12)
Saute Breast of Chicken Maple Cured Bacon, button Mushrooms, Cream Reduction and Buttery Mash	(1, 7, 12)
Honey Roasted Turkey & Ham with a Fried Herb Stuffing Served with Duck Fat Roasted Potatoes & Cranberry Chipotle	(1,3, 7, 10)
Roast Stuffed Leg of Lamb Buttered Snap Peas, Red Wine Jus	(1,7, 12)
Grilled Fillet of Salmon Served with Wok Fried Vegetables, King Prawns in Chilli Soy Glaze	(2, 6, 9)
Selection of Seasonal Fresh Market Vegetables and Potatoes	

To Finish....

Home-made Apple Crumble	(1, 7, 8)
Malteaser Cheesecake	(1, 7, 8)
Fresh Fruit Pavlova	(3, 7)
Sticky Toffee Pudding	(1, 7, 8)
Selection of Ice Creams Served in a Wafer Basket	(1, 3, 7)
Cheese Board	(1, 7, 11)
Specially Blended House Tea & Coffee	

Main Course	£15.00
2 Course	£20.00
3 Course	£25.00

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