



Option Two: A La Carte

STARTERS

Homemade soup of the day
Served with seasonal bread.

Duck Liver Parfait
Plum & Currant Compote, Watercress, Cherry Tomato, Toasted Sourdough.

Classic Caesar Salad
Romaine lettuce, Crisp Cured Bacon, Herb croutons, Caesar dressing, grated Parmesan cheese.

Smoked Salmon & King Prawn
Chilled Baby Gem Leaves, toasted brown bread, Maryrose sauce

MAIN COURSE

Roast Prime Irish Sirloin of Beef
Roast Potato, Mash potato, Seasonal Vegetables, Red Wine Gravy

Baked Fillet Of Salmon
Creamed Mash Potatoes, Nutmeg butter spinach, White Wine Lemon Sauce

Char-grilled Chicken Supreme
Forest mushroom duxelle sauce, broccoli florets, baby carrots, fluffy mash potato

Leek & Wild Mushroom Risotto
Finished with White Wine, Garlic and Cream, Parmesan Shavings

DESSERT

Tempting Chocolate Brownie
Moist Chocolate Brownie served warm with vanilla Ice Cream.

Deep Dish Warm Apple Pie
Irish apples wrapped in a sweet pastry served with custard sauce.

Sticky Toffee Pudding
Served warm with Honeycomb Ice Cream and Fresh Cream

Selection of Ice Cream
Vanilla, Chocolate, Strawberry with Fresh Cream and Raspberry Coulis