

Sample Dinner Menu

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Carpaccio of Watermelon, Minted Fruit Salad & Raspberry Sorbet (Allergen Free)
Chicken & Apricot Pate, Citrus Salad, Brioche Toast ②④⑦⑨⑬⑭
Smoked Salmon, Red Onion Salad, Lemon Mayo, Brown Bread ②④⑤⑦⑨⑬⑭⑩
Homemade Sweet Potato, Chili & Lemongrass Soup ①②④⑦

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Grilled Sirloin Steak Coked to your liking, Potato Farl & Mushroom, Black Pepper Sauce ②⑦⑬⑭
Pan-fried Supreme of Chicken, Champ Potato, Wild Mushroom Sauce ①⑦⑨⑬⑭
Herb Crusted Cream Cheese Fillet of Hake, Seafood Chowder ①⑦⑨⑬⑭
Escalope of Pork Fillet, Panko Breadcrumbs with Mixed Bean & Tomato Casserole ①②④⑦⑬⑭
Portobello Mushroom & Halloumi Burger with Red Onion Jam & Avocado in a Ciabatta Bun with Tossed Salad
 ②④⑦⑩⑬⑭

All served with a Selection of Fresh Vegetables & Potatoes ⑦

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Warm Brioche, Baileys and White Chocolate Pudding, Custard & Fresh Cream ②④⑦
Traditional Sherry Trifle topped with Fresh Cream ②④⑦
Rocky Road Cheesecake with Strawberry Ice Cream ②④⑦⑬⑭
Black Forest Gateau, Raspberry Coulis, Chantilly Cream ②④⑦⑬⑭
Chocolate Fudge Cake, Chocolate Sauce, Mint Ice Cream ②④⑦⑬
Selection of Ice Cream, Wafer Basket, Toffee Sauce ②⑦⑬

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Freshly Brewed Tea/Coffee

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The Beef served in this Hotel is of Irish Origin

①	②	③	④	⑤	⑥	⑦	⑧	⑨	⑩	⑪	⑫	⑬	⑭
Celery	Cereals Contain ng	Crustace	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame Seeds	Soya	Sulphite