

A LA CARTE

FIRST COURSES

Mushroom Duxell Ravioli
in a fresh Vegetable Broth Soup with Truffle Oil
€5.00

Glazed Sesame Chicken Salad
and crispy Oriental Rolls
€6.00

Sagres Whole Tail Prawns
cooked in Chilli Butter
on a bed of Mixed Leaves with Soured Cream
€6.50

Tartlet of Caramelised Red Onion, Goats Cheese and Fresh Thyme
with Beetroot Chutney and Balsamic
€6.00

Salmon and Leek Fishcakes
€6.50

IVA included at 12%
We have a complaints book
March 2009

MAIN COURSES

Fillet of Blackened Salmon
on a Risotto of Garden Pea and Roquefort
garnished with Cheese Straws
€16.00

Roast Breast of Duck
served with Savoy Cabbage, Sauteed Potatoes
and a Mulled Wine reduction
€18.00

Whole Seabass
Baked with Almond, Honey and Mustard Sauce
served with Buttered Boiled Potatoes
and crispy Seasonal Vegetables
€19.00

Rack of Lamb
With Braised Baby Onions and Cherry Tomatoes
served on a Potato Cake with a Red Wine and Mint reduction
€20.00

Prime Fillet of Beef
topped with Confit of Wild Mushrooms
served with Herbed Tomato, crushed Potato Stack,
Green Beans and a choice of Sauce
€24.00

Vegetarian
Baked Feuillatte of Seasonal Vegetables and Walnut
with a Tomato and Stilton Cream Sauce
€15.00