

Four Course Evening Dinner

Starters

Confit of Duck

Crispy Leg of Duck set on a crispy tossed salad

Chef's Homemade Soup

Cream of vegetable soup served with homemade brown bread

Crumbed Garlic Mushrooms

Served with tossed salad

Chicken Liver Pate

Homemade pate served with melba toast, served with Cumberland & port jelly

Crab Claws

Tossed with garlic butter dressing

Melon & Mango Cocktail

Pearls of fresh melon complemented with cinnamon syrup

Main Course

Cornfed Chicken Breast

Stuffed with Apple, Bacon, Thyme and Potato and served with a light Basil cream sauce

Roast Stuffed Turkey & Ham

Served with Cranberry sauce

Fresh Fillet of Salmon

Oven Baked and served in a citrus sauce

Grilled Fillet of Sea Bass

Served with Citrus Sauce

Crispy Roast Aylesbury Duckling

Tender half of Duckling glazed with honey & almonds

Grilled T-Bone/Sirloin Steak (€5 ext)

12oz Steak cooked to your liking with a choice of pepper sauce, or garlic butter

Selection of Desserts & Freshly Brewed Tea/Coffee