

Quay Side Restaurant

Four Course Evening Dinner

Starters

Confit of Duck

Crispy Leg of Duck set on a crispy tossed salad

Chef's Homemade Soup

Cream of winter vegetable soup served with homemade brown bread

Crumbed Garlic Mushrooms

Served with tossed salad

Duck Liver Pate

Homemade Pate Served with melba toast, served with Cumberland & Port Jelly

Crab Claws

Drizzled with Garlic Butter & Lime Juice

Melon & Mango Cocktail

Pearls of fresh melon complemented with cinnamon syrup

Main Course

Chicken of the Day

Please Ask Your Waitress for the Chicken Dish of the day

Roast Stuffed Turkey & Ham

Served with Cranberry sauce

Fresh Fillet of Salmon

Oven Baked and served in a citrus sauce

Grilled Fillet of SeaBass

Served with Tartar Sauce

Crispy Roast Aylesbury Duckling

Tender half of Duckling glazed with honey & almonds

Grilled Irish T-Bone/Sirloin Steak (€5 extra)

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

Please Ask Your Waitress For Our Selection of Desserts

Freshly Brewed Tea/Coffee

€30