



Starters

Soup of the evening
7,9

Wild Mushroom Bruschetta, Poached Egg and Hollandaise Sauce
1,3,7

Baby Gem Caesar Salad, Crispy Streaky Bacon,
House Caesar Dressing, Aged Parmesan and Sour Dough Crouton
1,3,4,7,10

Fish Bonbons, Tartare Sauce, Young Herbs Salad
1,3,4,7,9,10

Mains

Roast Sirloin of Beef, Yorkshire Pudding and Peppercorn Sauce
1,3,7,9,12

Roast Turkey and Honey Glazed Ham, Herb Stuffing, Pan Roast Gravy
1,3,7,9,12

Pan Roast Chicken Supreme, Carrot Puree, Goose Fat Roast Potato, Jus
1,3,7,9,12

Seared Fillet of Sea bass, Tenderstem Broccoli, Prawn Bisque Sauce
1,2,4,7

Risotto Verde, Aged Pecorino Cheese, Toasted Pine Nuts, E.V. Olive Oil
1,7,8

All main dishes served with vegetables and potatoes 7,9,12

Desserts

Bramley Apple Crumble, Vanilla Crème Anglaise, Ice Cream
1,3,6,7,8

Strawberry Pavlova, Whipped Cream, Berry Coulis
1,3,6,7,8

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream
1,3,6,7,8

Selection of Ice Creams and Sorbets, Berry Coulis
3,6,7,8

€32.50 3 Course

€28.50 2 Course

Allergens: 1=Cereals 2=crustaceans 3=eggs 4=fish 5=peanuts 6=soybeans 7=milk 8=nuts 9=celery
10=mustard 11=sesame seeds 12=sulphur dioxide 13=lupins 14=molluscs