



### **Sample Dinner Menu /Occasion Menu**

#### **Starter**

Warm Sliver of Cajun Chicken with pickled Cucumber, Sundried Tomato, Parmesan Cheese shavings & House Dressing

Warm Goats Cheese Tomato Fondue, Pesto Tart with Rocket Leaf Salad

Savoury Chicken & Mushroom Feuillette in a White Wine Sauce

Fresh Seasonal Soup of the day

#### **Mains**

Roast Prime Irish Beef, Red Wine & Tarragon Jus

Fillet of Atlantic Cod/Hake with a fresh Herb & Lemon Crust, Dill & White Wine Sauce

Pan-fried Supreme of Chicken Filled with Black Pudding Mousse, Irish Whiskey Sauce

Spinach & Ricotta Tortellini in a Pesto& Parmesan Cream Sauce Rocket & Garlic Croute

#### **Dessert**

Warm Chocolate Hazelnut Brownie, Rich Belgian Chocolate Sauce

Cheesecake of the Moment

Pavlova with Seasonal Fruit & Berries

Sticky Toffee Pudding, Carmel Sauce served with Salted Carmel Ice Cream

#### **Tea/Coffee**

3 course – 3 starters, 3 mains, 3 dessert €31.95

2 course- 2 starter/ desserts- 2 Mains €28.50