



Dinner Menu

Starters

Green Pea “Saint Germain” Soup with Crispy Bacon

Tian of Crab (GF)

With Smoked Salmon Rosette and Lemon Aioli

Contain: Crustacean, Egg, Fish

Mille Feuille Tartlet

Stuffed with Roasted Vegetables, Granulated Bluebell Goats Cheese

With Balsamic Reduction

Contain: Wheat

Smoked Chicken Salad (GF) Accompanied with House Dressing

Contain: Sulphites, Mustard

Main Course

8oz Dry Age Sirloin Steak (GF)

With Portobello Mushroom with Red Onion Marmalade and Wine Jus

Contains: Sulphites, Celery

Baked Oven Fillet of Seabass (GF)

With Butternut Squash Risotto

Braised Lamb Shank (GF) On bed of Colcannon Mash

With Cauliflower Purée and Baby Onion Jus

Contain: Celery, Milk, Sulphites

Chicken Ballotine with Stuffed Mushroom, Spinach and
Tarragon (GF)

Served with Confit of Sweet Potato and Lemon & Turmeric Sauce

Contain: Milk, Mustard

Pumpkin Ravioli with Basil Cream (V)

With Gratinated Parmesan Cheese and Served with a Side Salad

Dessert

Selection of Irish Farmhouse Cheeseboard with Crackers, Chutney
& Fresh Fruit

Contain: Wheat, Milk

Bailey's Mousse

Contain: Egg

Lena's Homemade Chocolate Brownie with Vanilla Ice Cream

Contain: Nuts, Wheat, Milk, Egg

Sticky Toffee Pudding with Salted Carmel Ice Cream

Contain: Wheat, Egg

Lemon Posset

Contains: Milk