



Dinner Menu

Starters

Carrot and Butternut Squash Soup

Seared Prawns & Lemon Crab Meat in a Parmesan Basket
accompanied by Pear and Lime Chutney

Caprese Salad Stack topped with Basil and Garlic infused
Olive Oil

Smoked Chicken & Crispy Bacon Timbale

Main Course

Sirloin Steak on a Spring Onion Mash (supplement €8.50)
accompanied by Potato Galette and Peppercorn Sauce

Oven Baked Seabass
served with Vegetable Cous Cous and Accompanied by a Vanilla &
Coriander Sauce

Rack of Lamb (supplement €8.50)
With Garlic scented Sweet Potato and Thyme & Cabernet Jus

Confit of Duck
served with Red Cabbage and topped with Berry Jus

Ravioli in a Basil and Sundried Tomato Sauce
with gratinated Parmesan Cheese

Dessert

Vanilla Panna Cotta topped with Fresh Berries

White Chocolate and Raspberry Roulade
with Fruit Coulis

Chocolate Fondant
with Vanilla Ice Cream

Crème Brulee with Homemade Biscuit