



## *The Candle Room*

### *Starters*

Fresh Tomato and Basil Soup

7.00

Baked Goats Cheese in Panko Breadcrumbs

Served with beetroot salad

8.95

Tian of Crabmeat

Pickled cucumber, rosette of smoked salmon and wasabi  
mayonnaise

8.95

Cajun Chicken Timbale with rocket and carrot salad

8.95

### *Main Course*

Pecan and Quinoa "Super Salad"

With dried cranberries, mixed berries, almonds and sunflower seeds

15.95

Pumpkin Ravioli

With sundried tomato & basil cream and gratinated parmesan  
cheese

16.95

Fresh Paupiettes of Plaice

Stuffed with spinach and tiger prawn accompanied with saffron  
sauce

19.95

Grilled Irish Beef Medallion

With herb polenta crispy onion rings & peppercorn sauce

28.50

Oven Baked Fillet of Fresh Seabass

Served with citrus risotto

26.95

Slow Roasted Pork Belly

Served on a bed of black pudding mashed potato with Apple and  
Peach salsa and port wine jus

26.95

### *Desserts*

Orange and Grand Marnier Parfait

7.25

Vanilla Ice Cream with Hot Raspberries

7.25

White Chocolate Roulade with citrus coulis

7.25

Sticky Toffee Pudding with Butterscotch Sauce

7.25