



# Dinner Menu €35

## Starter

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### Melon Collage

with exotic fruit coulis

### Chicken Salsa

with a seasonal salad

### Deep Fried Wedge of Brie

with fresh cranberry puree & tossed salad

### Salmon Terrine

with Marie Rose sauce

### Avocado & Tiger Prawn Salad

with seasonal salad

### Fresh Cream of Vegetable Soup

## Main Course

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### Grilled Sirloin Steak Lyonnaise

cooked as you like it! with mushrooms & onions & Pepper sauce, garlic butter or gaelic sauce

### Supreme of Chicken Clonakilty

Breast of chicken stuffed with black pudding mousse & served with mushroom & whiskey sauce

### Roast Stuffed Duckling

with orange sauce

### Baked Fillets of Seabass

with herb butter

### Roast Rack of Lamb

with rosemary jus

### Baked Fillet of Cod

with mussel sauce

### Vegetable Tartlet

with salad

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All served with a selection of Vegetables & Potatoes or Salad

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### A Tempting Selection of Home Made Desserts:

- \* Sherry Trifle      \* Baileys Cheesecake      \* Tiramisu
- \* Chocolate Biscuit Cake      \* Fresh Strawberries & Cream

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Tea / Coffee / Cappuccino / Latte / Espresso served with Lily O'Brien's Chocolates

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Red Wine: Sibarita, Merlot (Chile)

€23 per bottle

White Wine: Sibarita, Sauvignon Blanc

€23 per bottle

€5.50 per ¼ bottle Selection Red and White

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