

# *Dinner Menu*

## *Starters*

*Confit duck leg, baby leaf salad, orange segments and a red onion jam*  
€8.50

*Grilled Clonakilty black puddings with apple compote, garlic croute  
and a wild mushroom sauce*  
€6.00

*Tian of crab and baby prawns with rocket salad and a red pepper  
mayonnaise*  
€9.75

*Salad of grilled goats cheese, roasted red pepper pine nuts, garlic  
croutons and a balsamic dressing*  
€7.25

*Atlantic seafood platter consisting of smoked salmon, smoked trout,  
peppered mackerel and tiger prawns served with a lime and chive  
dressing*  
€9.00

*Cajun chicken fillet with garden leaves, pine nuts, shavings of  
parmesan cheese, crouton and a Caesar dressing*  
€6.75

*Sesame seafood potato cake scented stir fried vegetables and a sweet  
chilli sauce*  
€6.15

*Chef's freshly made soup of the evening served with crusty rolls*  
€4.50

## Main Courses

*Roasted peppered fillet of Irish beef, carved on portabello mushrooms, red onion marmalade, coated with a port wine jus*  
€24.00

*Pan roasted breast of chicken, pearl onions, smoked bacon lardoons sauté potatoes and a chicken jus*  
€18.15

*Seared monkfish with oyster mushrooms, chive mashed potatoes and a basil oil*  
€23.50

*Grilled noisettes of lamb with a mint crust, roast vegetables and a tarragon sauce*  
€22.00

*Aberdeen Angus sirloin steak with savoy cabbage, pesto tomatoes and a bacon and shallot sauce*  
€22.50

*Pot roasted pork fillet, straw potatoes, caramelised apples and coated with a cider cream sauce*  
€19.50

*Baked sea trout with marinated cucumber ribbons fried courgettes and a horseradish crème fraiche*  
€20.00

*Grilled lemon sole, asparagus voloute, sun dried tomatoes and a baby leaf salad*  
€21.50

*Ricotta and spinach torelloni cooked in a mushroom, garlic and tomato concasse and sprinkled with a smoked cheddar cheese*  
€16.50

### Side orders

<i>French fried potatoes</i>	€3.00	<i>House salad</i>	€2.75
<i>Melody of vegetables</i>	€3.00	<i>Peppercorn Sauce</i>	€2.00
<i>Buttered mushrooms</i>	€2.50	<i>Chasseur sauce</i>	€2.00
<i>Fried Onions</i>	€2.50	<i>Garlic butter</i>	€1.50
<i>Creamed potatoes</i>	€3.00		

*(The beef served in this hotel is of Irish origin except where otherwise stated)*

## *Desserts*

*Hot sticky toffee pudding, butter scotch sauce and a vanilla bean  
ice-cream*

€4.65

*Lime meringue pie with dairy whipped cream*

€4.25

*Raspberry and cream roulade with fresh fruit*

€4.50

*Dark chocolate truffle cake with chocolate shavings*

€4.95

*Warm apple frangipane tartlet*

€4.75

*Assorted selection of luxury ice cream with a duo of fruit sauces*

€4.75

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*Freshly brewed Tea or Coffee*

€2.50

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*'We regret that on parties of 8 or more,  
we are not in a position to split the bill'*