



*Sample Menu*  
*€30 per head*



*Starters*

*Soup of the day*

*Fillet of Lemon sole in a tempura batter set on a stir fry of veg*

*Poached chicken and pine kernel in a filo tartlet*

*Deep field Brie with a strawberry and redcurrant reduction*

*Main Course*

*Grilled hake with a spinach and crab crust with a chive cream*

*Roast sirloin of beef with a button mushroom and tomato jus*

*Fillet of chicken with tournafulla black and white pudding farce*

*Braised lamb shank in a mirepoix of vegetables*

*Desserts*

*Sticky toffee pudding*

*Lemon torte*

*Rum and pistachio chocolate brownie*

*Tiramisu*

*Lunch menu served from 1pm daily*

*A la carte menu served 1pm to 9pm Monday to Saturday*

*6pm to 9pm Sunday*

*Private Room available for groups from 10 to 30 persons*

*For inquiries or bookings please call*

*061 374717*