

Homemade Duck & Chicken Liver Pâté

Seasonal salad Cumberland sauce & Melba toast

Seafood Bouchée

In a pastry basket served with a white wine & herb cream sauce

Melon Duet

Chilled fresh honeydew & ogen melon fans served with a light fruit coulis & a twist of orange

Smoked Chicken Salad

Mixed leaves, cherry tomatoes & balsamic dressing

Golden Fried Brie

Homemade plum sauce & baby salad leaves

Prawn & Salmon Cocktail

Iceberg leaves & homemade Marie rose sauce.



Baked Fresh Hake

Chilli & garlic

Roast Rack of Lamb (€6.00 Supplement)

Fresh rosemary & herb stuffing

Springfield Turkey & Honey Roast Ham

Herb & onion stuffing, cranberry dressing

8oz Fillet Steak (€6 supplement)

Onions, mushrooms & homemade peppercorn sauce

Supreme of Thai Chicken Curry

Fried rice

Sea Bass Tempura

Fillet of Wexford Sea Bass in a light tempura batter

Roast Sirloin of Beef

Creamy horseradish & Yorkshire pudding

Season's Vegetarian Stir Fry Noodles

Lightly spiced seasonal vegetables

Fillet of Pork Jameson

Jameson whiskey & Dijon mustard



Market Fresh Vegetables & Potatoes



Sticky Toffee Pudding

Butterscotch sauce

Season's Fruit Pavlova

Topped with whipped cream & fresh fruit

Death by Chocolate Gateau

Whipped fresh cream

Homemade Bailey's Cheesecake

Topped with fresh whipped cream

Homemade Apple Crumble

Served piping hot with homemade custard

Fresh Fruit Combo



Dinner Menu

3 Course €29.50

2 Course €26.50