



Main Course

Herb Crusted Leg of Kildare Lamb

Organic herb & onion stuffing served with a mint jus

Baked Fillet of Fresh Atlantic Hake

Creamy white wine & wild mushroom sauce on a bed of spinach mash

Slow Roasted Sirloin of Irish Beef

Red wine jus ,traditional Yorkshire pudding & creamed horseradish sauce

Roast Breast of Turkey & Honey Baked Ham

Chef's rich pan gravy, onion & herb stuffing & cranberry compote

Fillet of Sea Bass

Fillet of Wexford sea bass grilled with a light lemon & caper butter

Chicken Supreme & Spinach Champ

Roasted & served with a red wine, shallot & wild mushroom jus

Fillet of Irish Salmon Wellington

Puff pastry with mushrooms, white wine butter sauce

Medallions of Organic Pork

Black peppercorn & cognac sauce

Grilled Fillet of Irish Beef Diane

Dijon mustard wild mushroom, brandy & cream reduction

(€7.00 Supplement)

**Served with a selection of
Seasonal Market Fresh Vegetables & Potatoes**

