

# Menu

## *Season's Soup of the Day* 1, 7, 9

Sweet potato & fresh herb

## *Bruschetta of Garlic Mushroom* 1, 3, 7, 10, 6

Grilled bread rubbed with garlic and topped with olive oil and salt

## *Homemade Leek & Bacon Quiche* 1, 3, 7, 10, 6

Mixed leaf salad

## *Deep Fried Golden Brie* 1, 3, 7

Homemade plum sauce

## *Creamy Seafood Chowder* 1,4,7, 12, 14

## *Selection of Fresh Melons*

Fruit coulis

## *Fillet of Beef* (€7 supplement) 1,7

Spinach mash, onions, mushrooms & pepper sauce

## *Roast Breast of Turkey & Baked Gammon* 7, 6, 1

Savoury stuffing

## *Thai Vegetable Curry* 1, 10, 6, 5, 8

Boiled rice

## *Grilled Fillet of Salmon* 1, 7, 3, 9

Cream, tomato, basil sauce & spinach mash

## *Supreme of Chicken* 7,12

Garlic, mushroom & white wine sauce

## *Pan Fried Pork Chop* 1,3,7,10

Served in a mustard crust

## *Selection of Fresh Vegetables, Creamed & Roast Potatoes* 7

## *Fresh Strawberry & Kiwi Pavlova* 7, 3, 1

Whipped fresh cream

## *Profiteroles* 1,3,7,8,

Chocolate sauce & fresh cream

## *Homemade Baileys Cheesecake* 1, 7, 8 Trace

## *Chocolate Fudge Brownie* 7, 1, 3 5 6

Salted caramel ice cream

## *Warm Bramble Apple Crumble* 1, 3, 7

Homemade custard

Two Course €27  
Three Course €30

### *Allergens*

#### *1.Cereals*

*containing gluten*

#### *2.Crustaceans*

#### *3.Eggs*

#### *4.Fish*

#### *5.Peanuts*

#### *6.Soybeans*

#### *7.Milk*

*including lactose*

#### *8.Nuts*

#### *9.Celery*

#### *10.Mustard*

#### *11.Sesame seeds*

#### *12.Sulphur*

*Dioxide/Sulphites*

#### *13.Lupin*

#### *14.Molluscs*

