



Saturday, 5th December

To Start

Caesar Salad

Crisp Caesar Salad with Smoked Pancetta, Garlic Croutons & Parmesan Shavings with House Dressing **12.50**

Duck Liver Pate

Whipped Smooth Duck Liver Pate with Red Onion Jam, Warm Brioche & Dressed Salad **12.50**

Goats Cheese & Parma

Baked Mild Soft Goats Cheese Crottin, Wrapped in Parma Ham & set on Creamed Leeks with a Dressed Mix Leaf Salad **12.50**

Seabass

Pan-seared Diamond of Prime Seabass Fillet with Dressed Leaves & Finished with a Mango & Red Pepper Salsa **12.95**

Seafood Bouillabaisse

Poached Atlantic Seafood served in a Root Vegetable & Cream Broth with Herbs **8.95**

Tomato & Red Pepper Soup **6.95**

Mains

Organic Duo of Salmon

Oven Baked Darne of Loch Duart Salmon with an Oak Smoked Salmon Infused White Wine Cream Sauce **24.95**

Rib Eye Steak

Grilled Hereford Aged Rib Eye Steak with Buttered Fondant Potato & Baked Portobello Mushroom with Berretone Onion & a Cracked Black Peppercorn Cream Sauce **27.50 (€3 Supp)**

Free Range Chicken & Pasta

Oven Roasted Billy Grays Local Free Range Chicken Supreme from Feighcullen Farm with a Chorizo & Mushroom Cream Sauce with Buttered Gnocchi Pasta **23.95**

Hoi Sin Duck

Roast Crispy Boneless Half Duck set on Stirfried Oriental Vegetables & finished with a Chinese Hoi Sin Sauce **24.50**

Pork Belly & Black Pudding

Slow Roasted Crispy Pork Belly stuffed with Black Pudding, set on Creamy Chive Mash & finished with a Poached Egg au Jus **23.95**

Vegetarian Goats Cheese

Baked Vegetarian Goats Cheese & Roasted Ratatouille Vegetable Tartlet Provençale **22.50**



Saturday, 24th November 2018

Desserts

White Chocolate, Passion Fruit & Mango Cheesecake

Served With Chocolate Ice Cream 7.50

Palette of Ice Cream and Sorbet

Served with Marzipan Brush 7.50

Royal Sticky Toffee Pudding

Served with Brandy Snaps & Vanilla Ice Cream & Roasted Nuts 7.50

Rich & Light Bailey's & Chocolate Mousse

Served with Tuiles & Biscuit 7.50

Selection of Irish Cheese

Served with Chutney, Grapes & Crackers 9.95

An allergen menu is available on request.

Please alert your server to any allergies/intolerances you may have so that we may provide you with a suitable alternative

Digestifs

Sherry & Port

Harvey's Bristol Cream 5.00

Tio Pepe 5.00

Sandeman Ruby Porto 5.00

Brandy

Hennessy VSOP 8.00

Hennessy XO 13.00

Martell XO 12.80

Remy Martin XO 15.00

Tea & Coffee

Tea 2.90

Herbal Tea 2.90

Coffee 3.00

Cappuccino 3.35

Espresso 3.35

Latte 3.35

Irish coffee 6.80

Baileys Coffee 6.80

Executive Head Chef Kevin Curran & his team source fresh produce from the following suppliers:

Nick's Fish, Newbridge - M&K Meats, Rathcoole - Newbridge Meats, Newbridge - CJ O'Loughlin, Gorey - Pallas Foods, Newcastle West - La Rousse Foods, Dublin - Leinster Fresh Produce, Rathangan - Corrib Foods, Galway - McConnon Meats, Rathangan