



---

## TO BEGIN

Nibbles & Prosecco

---

## FOR STARTERS

Slow Roasted Duck Leg Confit, Celeriac Puree, Baby Spinach, Apple & Raisin Jus (7.9)  
Garlic King Prawn & Chorizo Risotto, Local Kale and Ruby Chard,  
Parmesan Cheese Galette (1.2.7)  
Mini Salad Cups with Tabbouleh, St Tola Goats Cheese and Pomegranate (7.10)  
Connemara Smoked Salmon and Free Range Egg Mayonnaise, Dressed leaves, Saffron  
"Rouille" and Sundried Tomatoes (1.3.4.6.7.10)

---

## FOLLOWED BY

Plum Tomato and Basil Soup, Garlic Croute (7)  
or  
Lemon sorbet

---

## MAIN COURSE

Grilled Fillet of Seabass and Sautéed Garlic king prawns, Creamy Fennel Mash,  
Tarragon & lemon (2.4.7)  
Grilled Medallions of 21 Day Aged Irish Striploin Steak "Diane" Grande Mere,  
Cherry Vine Tomatoes and Garlic Mash, (1.3.7.9)  
Pan Seared Picatta of Buttermilk Marinated Irish Chicken, Potato Gnocchi,  
Tender Stem Broccoli, Creamy Herb & Onion Veloute (1.3.7)  
Roasted Vegetable & Feta Cheese Tagliatelle, Tomato and basil,  
Salsa Verde, (1.3.4.7.8)

**(All Maincourses Served with Buttered Seasonal Vegetables & Gratin Potatoes)**

---

## FOR DESSERT

"Aisette" of Desserts to Share

**Freshly Brewed Robert Roberts Tea, or House Blend Filter Coffee, Petit Fours**

---

**Menu Served 14th February & 15th February 2020  
€40.00 per person**