



Nibbles & Prosecco



Starters

Crispy St Tola Goats Cheese Fritters, Quinoa and Raisin Salad, Pomegranate & Fig, Sherry Vinegar Dressing

Roast Galette of Salmon wrapped in Smoked Streaky Bacon, Black Pudding, Stirfried Greens, Sweet & Sour Sauce

Doolin Crab, Avocado and Connemara Smoked Salmon "Cocktail", Baby Gem, Marie Rose and Lemon

Wild Atlantic Way Tapas Plate, Mc Geogh's Air Dried Meats, Mozzarella, Chicken Liver Pate, Olives, Sundried Tomato and Gaspacho, Tapenade & Rustic Baguette.

"Aisette" of Honeydew Melon, Minted Fruit Salsa, Tropical Fruit Sorbet



Cream of Asparagus and Leek Soup Or Champagne Sorbet



Main

All Main-courses served with Buttered Seasonal Vegetables and Garatin Potatoes

Grilled 8oz 21 Day Aged Irish Rib Eye Steak, Onion Mushroom and Bacon Sauté, Salsa Verde, Garlic Rooster Mash, Red Wine Sauce

Pan Seared Fillet of Seabass & Atlantic Wild Hake, Stir-fried Garlic Greens, Dillisk & Cabbage Risotto, Tarragon and Lemon Emulsion

Pot Roasted Supreme of Irish Chicken, wrapped in Parma Ham, Filled with Tomato, Mozzarella and Basil, Provencal Vegetables , Crushed Potato, Balsamic & Tomato Jus

Thai Massaman vegetable & Chickpea Curry with Roasted Peanuts and Chilli, coriander, steamed basmati rice, and poppadom's

Slow Roasted Irish Lamb Shank, Buttered Rooster Mash, Onion and Rosemary Gravy



Desserts

Warm Bramley Apple & Berry Crumble, Strawberry Ice-cream and Custard
Rich Chocolate Fondant, Salted Caramel Ice-cream

Pear & Almond Frangipane Tart, Citrus Crème Anglaise, Coconut Ice Cream
Dark and White Chocolate Mousse, Rum & Raisin Ice-cream

Baked Lemon Tart, Raspberry Sorbet and Mixed Berry Compote



Freshly Brewed Tea or Robert Roberts Filter Coffee
Accompanied with Petit Fours

€40 per person

