

Menu

Thai Spiced Fish Cake with a Saffron & Lemon Aioli 1,2,3,4,6,7,8

*Chilled Galia, Cantaloupe & Watermelon Plate with a Wild Berry Compote,
Green Apple Sorbet and Raspberry Coulis*

This Evenings Homemade Soup 1,7,10

*Spiced Shredded Duck and Stir-Fried Vegetable Spring Rolls on a Rocket Leaf
Salad with a Honey Soya Dressing 1,6,8,11*

*Salad of Baby Gem, Smoked Chicken, Bacon Lardons, Croutons and Parmesan
Shavings Tossed in a Caesar Dressing 1,3,4,7,10*

*32hr Braised Prime Irish Beef Blade with a Red Wine, Pearl onion &
Balsamic jus & Scallion Mash 9,10,12*

*Pan Seared Filled of Sea Bass and fillet of Salmon with Crisp Tiger Prawns on
a Smoked Salmon Mash, Lemon & Chilli Sauce 2,4,7,12*

*Traditional Roast Turkey, Baked Kildare Ham, Herb Stuffing & a Red Wine
Jus 1,9,12*

*Oven Baked Spinach and Goats Cheese Tartlet with Roasted
Vegetables, Sundried Tomatoes, Cream & Parmesan 1,3,7,8*

*Chef's Festive Assiette of Desserts
1,3,6,7,8*

KIDS MENU

Chilled Fresh Melon with fruit sorbet

Home-made Soup of the Day 7

Garlic Bread with Cheese 1,7

Penne Pasta Bolognese 1,3

Fresh battered cod and chips 1,3,7

Crispy Chicken Strips with Chips 1,3,7

Sausage & Chips 1

Half Portion of Daily Special

Chef's Festive Assiette of Desserts

1,3,6,7,8

**If you have an allergy or food intolerance to any food substance, please inform
your server and we will do our utmost to accommodate your request**

Allergens

**1 = Gluten, 2 = Shellfish, 3 = Eggs, 4 = Fish, 5 = Peanuts, 6 = Soya, 7 = Dairy,
8 = Tree Nuts, 9 = Celery, 10 = Mustard, 11 = Sesame Seed, 12 = Sulphites,
13 = Lupin, 14 = Molluscs**