

STARTERS

CAESAR SALAD

cos lettuce, crispy bacon, croutons, Parmesan shavings and Caesar dressing

DUCK LIVER COGNAC INFUSED PATE

with chutney and brioche toast

COUNTRY VEGETABLE SOUP

served with brown wheaten bread

FRENCH BRIE WEDGES

Panko fried French brie wedge on a bed of dressed leaves with cranberry sauce (1a,4,10,13)

MAINS

8°Z PRIME IRISH SIRLOIN STEAK

Irish sirloin steak, sautéed onions, grilled vine tomato, peppercorn sauce & hand cut chunky chips. €5 Supplement (4)

ROAST BRONZE TURKEY AND GLAZED BAKED HAM FEAST

with stuffing, rich gravy, cranberry sauce and all the trimmings

BAKED SALMON FILLET

topped with a prawn and cognac bisque sauce served on a bed of mash with wilted spinach

TAGLIATELLE PASTA

with wild mushrooms, white wine tarragon cream sauce and freshly grated Parmesan

DESSERT

TRIO OF HANDMADE DESSERTS

GLASS OF BUBBLY ON ARRIVAL