



STARTERS

- Homemade Cream of Leek & Potato Soup
- Slivers of Sun Kissed Melon, Fresh Fruits & Berry Coulis
- Sizzling King Prawns, Cooked with Garlic & Chili
- Creamy Ham & Leek Vol au Vent
- Oak Smoked Irish Salmon on Tossed Leaves
- Deep Fried Brie, Served with Cumberland Dip
- Crispy Bread with Mozzarella Cheese, Sun Dried Tomato & Basil Pesto

MAIN COURSES

- Roast Rib of Prime Irish Beef with Rich Roast Gravy
- Cajun Spiced Fillet of Seabass
- Roast Stuffed Turkey with Baked Wicklow Ham
- Crispy Half Duckling with an Orange & Cointreau Glaze
- Roast Leg of Irish Lamb, Cooked with Garlic
- Baked Fillet of Plaice with Lemon & Caper Butter
- Golden Crumbed Fillet of Chicken Filled with Garlic Butter
- Courses are served with a Selection of Fresh Vegetables and Potatoes*

DESSERTS

- Mini Profiteroles with Chocolate Sauce,
- Lemon Tart,
- Banoffi Pie,
- Baileys Cheesecake,
- Wild Berry Mouse,
- Selection of Ice Creams
- Warm Apple Pie with Crème Anglaise

FRESHLY BREWED
TEA/COFFEE

€28.50

