



St. Patricks Day Menu

€37.50 per person

Starters

Soup of the Day [7,9]

Duck liver pate with caramelized baby pear, ruby red puree on warm toasted brioche [1,3,7,12]

Chili chicken salad, crispy chicken, cherry tomatoes and red onion tossed in sweet chili sauce [1,12]

Crab and shrimp cocktail with cucumber, tomato, Marie Rose sauce, pesto and served with 6 grain loaf [1,2,3,5,7,10]

Main Courses

Pan seared lamb rump with champ and rosemary jus [7,9,12]

8oz Rib Eye Steak with red onion marmalade and Peppercorn Sauce [7,9,12]

Baked salmon fillet with ratatouille [4,9,12]

Herb and lemon chicken supreme with sautéed potato, mushroom, sun-dried tomato and red wine jus [7,9,12]

Potato gnocchi with creamy basil sauce, sun-dried tomatoes and topped with almond flakes [1,3,5,8,12]

Desserts

Pecan pie with baileys ice-cream [1,3,7,8]

White chocolate moose topped with meringue and strawberries berry coulis [3,7,8]

Selection of sorbets

Tea or Coffee

ALLERGEN KEY

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| 1. Cereals containing gluten | 6. Soybeans and products thereof | 11. Sesame seeds and products thereof |
| 2. Crustaceans and products thereof | 7. Milk and products thereof | 12. Sulphur dioxide and sulphites |
| 3. Eggs and products thereof | 8. Nuts | 13. Lupin and products thereof |
| 4. Fish and products thereof | 9. Celery and products thereof | 14. Molluscs and products thereof |
| 5. Peanuts and products thereof | 10. Mustard and products thereof | |