



## Starters

**Soup of the Day** [9,12]

**Duck Liver Pate on Warm Crostini**

With onion marmalade [1,3,7,12]

**Garlic and Chili Tiger Prawns**

With dipping bread [1,2,3]

**Crisp Goats Cheese**

With trio of dips, tomato chutney, pesto, honey and walnut [1,3,5,7,9]

## Mains

**Pan-Fried Sea Bass on Lemon and Herb Polenta Cake,**

With spinach, vine roasted cherry tomatoes [4,7]

**Herb Crusted Lamb Rack**

With onion rings pea and mint velouté red wine jus [1,9]

**Potato Gnocchi with Creamy Basil Sauce**

Sun-dried tomatoes, toasted almond flakes and cress [1,8,7]

**Corn Fed Chicken Supreme**

Black pudding croquet, wild mushrooms and burnt onion pureé [1,7]

## Desserts

**Homemade Chocolate Brownie,**

With strawberries and chocolate Sauce [1,3,7,8]

**Pecan Pie,**

With Baileys ice cream [1,3,7,8]

**Lemon Tart,**

With lemon sorbet [1,3,7,8]

**3 Courses with a glass of Prosecco for €37.50 per person**

### Allergen Key

1 Gluten 2 Crustaceans 3 Eggs 4 Fish 5 Peanuts 6 Soybeans  
7 Milk 8 Nuts 9 Celery 10 Mustard 11 Sesame Seeds  
12 Sulphites 13 Lupin 14 Molluscs