



SAMPLE A LA CARTE MENU

APPETIZERS

Classical Caesar Salad

Baby Cos leaves tossed with Caesar dressing, Crisp Bacon Bits, Crunchy Croutons & Parmesan Shavings

With Sweet Pink Jumbo Prawns

With Char Grilled Chicken Pieces

Tomato & Mozzarella Galette

Warm oven Baked Tomato & Mozzarella on Puff Pastry Galette with Basil Pesto

Smoked Salmon

Local smoked salmon with red onion, baby capers, beetroot mayonnaise, lemon and fresh leaves served with whole wheat bread

Prawn Cocktail

Traditional jumbo prawn cocktail on a chiffonade of soft lettuce, Marie rose sauce

Chicken Pate

Smooth quenelle of pate aside orange fillet, plum jam, crisp leaves & warm toast

Chilled Melon & Fresh Fruit Plate

Glazed chilled honeydew melon & cantaloupe melon aside seasonal fresh fruit & berry Coulis

Market fresh vegetable soup finished with cream, served with fresh breads

Hearty West Coast seafood chowder served with fresh baked breads

ENTREES

Fish

Atlantic Salmon

Cajun Darné of Salmon served with Coriander Noodles, Citrus Hollandaise

Lemon sole baked

Lemon Sole oven baked in its own Juices and finished with a Duglere Sauce aside Crushed Potatoes

Seabass "Bóthar ná Trá"

Crisp Fried Fillet of Seabass with Cocotte Potato, Caper and Raisin Butter

Poultry & Meat

Chicken "Maryland Style"

Crumb Coated & Oven Baked Aside Corn Smashed Potatoes, Crisp Bacon, served with Marsala Sauce

Duck "Chefs Signature"

Boneless Crisp Honey Roast Duck with Bread and Parsnip Stuffing, finished with Orange, Star Anise & Cointreau Glaze

Lamb "Connemara hill"

Oven Baked Irish Style Rack of Lamb on Carrot and Potato Gateau with a Ratatouille filled Courgette, Rosemary Jus

Sirloin 10 oz

Irish "Glaskan Farm" Beef Steak cooked to your liking with Merchant de Vin Butter or Bordelaise Sauce

Sirloin 06oz

Irish "Glaskan Farm" Beef Steak cooked to your liking with Pepper Cream Sauce or Garlic Butter

Fillet 10oz

Irish "Glaskan Farm" Beef Fillet cooked to your liking with Blue Cheese Butter or Rich Gravy

Fillet 06oz

Irish "Glaskan Farm" Beef Fillet cooked to your liking with Cafe de Paris Butter or Béarnaise Sauce

All the above main courses have a Vegetable and potato garnish and are served with one other potato dish

Today's vegetable selection

French Fried Potatoes

Sauté Field Mushroom

Sauté Spanish Onions

Crisp Side Salad

Pasta Dishes

Carbonara

Lardons of Smoked Bacon Sautéed with Garlic Butter, crushed Black Pepper double Cream & freshly grated Parmigiana Reggiano

Cannelloni Di Ricotta with Spinach

Pasta stuffed with baby leaf Spinach, Garlic & Creamy Ricotta topped with freshly Grated Parmesan Cheese, oven baked until golden

All Pasta Dishes are served with Garlic Bread