

PROM

RESTAURANT

Starters

Panko Breaded Golden Fried Calamari Rings

Lime Dill Aioli, Baby Winter Greens

WH, CS, DR, TN, SP, MS

Bluebell Fall Goat Cheese Bruschetta

Virgin Olive Oil Aged Balsamic Syrup, Ballymaloe Relish Smoked Bacon and Walnut Crumb

SP, DR, WH, TN, SY

Chicken Caesar Salad

Wholegrain Mustard Dressing, Grated Aged Parmesan, Baby Gem, Focaccia Croutons

DR, SP, MD, EG

Vegetarian Soup of The Day

Soda Bread

DR, CY, MK, Wh

Mains

Grilled Galway Bay Hake, Caper Salsa

Tender Stem Broccoli, Fondant Potato

FH, SY, SP

Pan fried Sea Bass Fillet

Roasted Mediterranean Vegetable, Baby Potato, Roasted Red Pepper Sabayon

FS, MD, EG, MS, SP

Baked Irish Chicken Supreme

Gratin Potato, Butternut Squash, Forrestier Sauce

SP, TN, SY, DR.MD

28 Day Mature Herford 8oz Sirloin Steak Supplement €12

Hand Cut Potato Fries, Sauteed Onion and Mushroom, Roasted Cherry Tomato

DR, SP, SY, WH

Fresh Pasta Parmesan

Fresh Pasta, Parmesan Cheese, Sundried Tomato, Basil, Toasted Pine Nut

SY, WH, TN, DR, EG

Desserts

Guinness and Chocolate Tart

Chocolate Sauce

DR, SY, WH

Pear and Almond Tart

Cream Anglaise

EG, DR, SY, WH, TN

Selection Of Ice Cream or Sorbets

Wafer Basket, Fruit Sauce

WH, DR, EG, SY

Cheesecake of the Day

Please Ask Your Server for Today's Flavour

DR, WH, SY

2 Courses €35 3 Courses €40

Allergen Information

SP: Sulphites MD: Mustard CY: Celery TN: Tree Nuts WH: Wheat EG: Eggs DR: Dairy SY: Soya PN: Peanuts SE: Sesame
CS: Shellfish MS: Molluscs FH: Fish LP: Lupin