

Starters

(Allergy Information)

Duck Spring Roll

(1)(3) (6) (9)

Confit of Duck & Pan Fried Vegetables with Ginger & Coriander wrapped in Filo Pastry

Smoked Chicken Caesar Salad

(1) (2) (4) (6)(7) (10) (12) (13)

Smoked Chicken, Baby Gem Leaves Tossed in Classic Caesar Dressing

Duo of Melon

(7)

Drizzled with a Bailey's Liqueur Cream and Seasonal Berries

Stuffed Mushrooms

(1) (3) (6) (7)(10) (12)

Breaded Mushroom Caps stuffed with Smoked Bacon & Chive Cream Cheese

Chicken Goujons

(1) (3) (6) (7)

Southern Fried Tender Strips of Chicken Fillet, served with a choice of Barbeque Dip or Garlic Mayonnaise

Prawn Cocktail

(2) (3) (4) (10) (14)

Dublin Bay Prawns in a rich Marie Rose Sauce, Served with Crisp Cos Lettuce

Crab & Salmon Fish Cakes

(1)(2) (3) (4) (6) (7) (8) (10) (14)

Served with a Rocket Salad and Herb Dressing

Soups

Seafood Chowder

(1)(2) (3) (4) (6) (7) (14)

Select Medley of Seafood infused in a Rich Fish Veloute

Soup of the Day

(1) (6) (7) (9)

Your choice of two Homemade Soups

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please advise your service staff
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Fish

Seabass (c)

(1) (4) (6) (7)

Oven baked Fillet of Seabass with Grilled Asparagus & served with a Vierge Dressing

Sole Carrickdale

(1) (4) (6) (7)

Filletts of Dover Sole, poached with Leek & Shallots in a White Wine Sauce with Duchess Potatoes

Baked Darne of Irish Salmon

(1)(2) (4) (6) (7)

Fillet of Salmon, Studded with King Prawns & Served on a bed of Creamed Spinach

Tiger Prawns (c)

(2) (6) (12)

Black Tiger Prawns Tossed in Garlic, Chilli & Ginger Sauce with Peppers and Spring Onion Served with Rice

Cod & Smoked Haddock

(1) (4)(6) (7) (10)

Poached Fillet of Cod & Smoked Haddock Served with a Cream Sauce on a bed of Wholegrain Mustard Mash

Baked Hake

(1) (4)(6) (7)(9)

Baked Hake served on a Bed of Ratatouille

Scampi

(1) (2) (3) (7) (10)

Select Prawns in Breadcrumbs or Batter deep fried & served with Chips

Grills

Beef Stroganoff

(1) (6) (7) (9) (12)

Tender Strips of Fillet Steak, seasoned with Paprika, with Gherkins, Onion & Mushrooms in a Sherry Cream Sauce & served with a Timbale of Rice

Grilled Irish Lamb Cutlets

(6) (7)

Cooked to your liking & served on a bed of Creamy Champ

Medallions of Beef

(1) (6) (7) (9) (12)

Pan Fried Medallions of Fillet Steak, cooked to your liking & served in a cracked Black Peppercorn Sauce, flavoured with Brandy & accompanied with Creamed Potato **(Grab One / Spring into 2015 Supplement €4.00)**

Barbary Duck

(1) (6) (7) (9)

Seared Breast of Duck, cooked to your liking served with Bok Choy and Plum Sauce

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Chicken

Chicken Maryland

(1) (3) (6) (7)

Pan-fried Breast of Chicken with Tomato, Bacon & Fruit Fritters and served with French Fried Potatoes

Chicken Kiev

(1) (3) (6) (7)

Breast of Chicken, stuffed with Garlic Butter, oven baked and served with French Fried Potatoes

Chicken Sandeman

(1) (6) (7) (9) (12)

Sautéed Breast of Chicken with Shallots, flamed in Sherry & finished in a Demi Glaze & Cream Sauce served with Sauté Potatoes

Spicy Peppered Chicken

(1) (6) (7) (9) (12)

Sautéed Breast of Chicken in Cajun Spices & Black Pepper, flamed in Whiskey & finished in a Cream Sauce Served with French Fried Potatoes

Chicken Stir Fry

(1) (3) (4) (6) (9) (14)

Marinated Strips of Chicken, stir fried with Vegetables and Noodles, flavoured with an Oyster Sauce

Steaks

Sirloin: (6)

Fillet: (6)

Minute: (6)

Fillet Farcis (4) (6) (7)

Prime Fillet Steak stuffed with Garlic Prawns

Grabone / Spring into 2015 Supplement €6.00

Surf & Turf

(2) (4) (6) (7)

8oz Sirloin Steak, cooked to your liking, Served with Sautéed Garlic Tiger Prawns

All of our House Steaks are served with Chipped Potatoes (6) and a choice of Pepper, Gaelic or Diane Sauce (6) (7) (9) (12)
Pepper & Gaelic Sauce (6) (7) (9) Diane Sauce (6) (7) (9) (10)

All Beef on our Menus is 100% Prime Irish Product

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Vegetarian

Vegetarian Stir Fry

(1) (3)(6) (9) (14)

Selection of Market Vegetables stir fried with Noodles in an Oyster Sauce

Vegetable Tortilla

(1) (3)(6)(7) (9)(14)

Selection of Vegetables, stir fried with a Chilli Sauce, served in a light floured Tortilla

Vegetable Curry

(1) (3) (6) (9) (10)

Array of Vegetables in a mildly spiced Curry Sauce served with Egg fried Rice

Side Orders

Broccoli Hollandaise (3) (7)

Cauliflower Mornay (1) (3) (7)

Garlic Spinach (7)

Buttered Carrots (7)

Sautéed Mushrooms (6) (7)

French Fried Onions (1) (6) (7)

House Tossed Salad (3) (5) (6) (10)

Baked Garlic & Cheese Potatoes
(1) (6) (7)

Boiled Potatoes (7)

Lyonnaise Potatoes (6) (7)

French Fried Potatoes (6)

Sautéed Potatoes (6) (7)

Garlic Sautéed Potatoes (6) (7)

Chef's Panache of Vegetables
& Creamed Potatoes (6)

Chef's Salads

Open Chicken Salad (1) (3) (5) (6) (7) (8) (9)(10)

Prawn Salad (1)(2) (3) (4) (6) (7) (10)

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**Substances or Products causing allergies or intolerances as listed
in Annex II of Regulation (EU) No 1169/2011**

- 1. Cereals containing gluten, namely: wheat, rye, barley, oats and products thereof**
- 2. Crustaceans**
- 3. Eggs**
- 4. Fish**
- 5. Peanuts**
- 6. Soybeans**
- 7. Milk**
- 8. Nuts**
- 9. Celery**
- 10. Mustard**
- 11. Sesame seeds**
- 12. Sulphur dioxide and sulphites**
- 13. Lupin**
- 14. Molluscs**