

Table D'hote Menu

Starters

Piri Piri Prawns

Prawns in Garlic & Butter Sauce with Piri Piri Spices, served with Garlic Bread

Wild Mushroom Rissotto

Aged Parmigiano – Reggiano, Toasted Walnuts

Cajun Calamari

Fried Calamari, served with Marinara Sauce and House Salad

Steamed Dunmore East Mussels

Served with Garlic Bread and Garlic & Marinara Sauce

Mains

Pork Ham Hock

Served with Seasonal Vegetables, Braised Cannellini, Parsley & Garlic

10oz Prime Irish Sirloin Steak (Supplement €6)

With Mushrooms, Sautéed Onions, Broccoli, Butternut Puree, Peppercorn Sauce, Twice Cooked Skinny Chips

Vegetarian Tajin

Couscous, Seasonal Vegetables, Veg Stew

Oven Baked Catch of the Day

Saffron & Butter Sauce, served with Creamy Mashed Potato, Dunmore East Mussels, Medley of Vegetables

Confit Duck & Sautéed Duck Breast

Served with Organic Orange Pure, Spiced with Red Cabbage, Potato Fondant & Thyme Jus

Desserts

Fudgy Chocolate Cake

Traditional Irish Christmas Pudding

Muldoon's Irish Coffee Crème Brulee

3 Course Meal € 30 pps

2 Course Meal € 25 pps