



Table d'Hôte Menu

Starters

Piri Piri Prawns

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

Gravadlax of Salmon

Cured Salmon, Beetroot Puree, Lemon Gel, Apple Salad

Chicken Liver Parfait

Served with Caramelized Walnuts & Pickled Mushrooms, served with Sourdough Bread

Chicken Caesar Salad

Romaine Lettuce, Bacon, Homemade Caesar Dressing, Parmesan Shavings

Mains

Braised Lamb Shank

14 Hour Slow Cooked Lamb, Sautéed Vegetables, Mash Potatoes, Madeira Jus

10oz Prime Irish Sirloin Steak (Supplement €6)

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

Supreme of Chicken

Served with Madeira Gravy, Seasonal Vegetables, Mash Potatoes

Catch of the Day

*Pan Seared Fillet of Hake,
Saffron & Butter Sauce, served with Creamy Mashed Potato, Dunmore East Mussels, Medley of Vegetables*

Steamed Dunmore East Mussels

Served with Twice Cooked Chips and Garlic & White Wine Sauce

Wild Mushroom Risotto

Served with Roast Walnuts, Sauce de Beurre Noisette

Desserts

Muldoon's Irish Coffee Crème Brûlée

Fudgy Chocolate Cake

Chilled Apple & Mixed Berry Jelly Crumble

Selection of Ice Cream