



Set Dinner Menu

Starters

Homemade Cream Soup of the Day
Chef O'Keeffe's Seafood Chowder
Beef & Onion Comsomé
Caesar Salad Housestyle
Crown of Melon, Seasonal Fruit, Raspberry Cream
Warm Crab Claws, Garlic Butter Dressing (€2 extra)
Half Dozen Oysters – Natural, Mornay or Princess (€2.50 extra)
Oak Smoked Irish Salmon with Homemade Brown Bread (€2.50 extra)
Hot Salmon & Prawn in Puff Pastry with Lobster Sauce
Seafood Selection – Smoked Salmon, Salmon, Prawn, Crab Claw

Main Course

Prime Irish Sirloin Steak, Brandy Flavoured Peppercorn Cream Sauce
Honey Glazed Breast of Duck, Gin & Pink Peppercorn Sauce
Grilled Supreme of Salmon with Lemon & Chive Butter
Spiced Marinated Breast of Chicken, Spicy Noodles & Thai Green Curry Sauce
Grilled Supreme of Salmon, Champagne & Lemon Beurre Blanc & Chives
Oven Baked Fillet of Cod with a Herb Crust, Pernod & Dill Sauce
Grilled Fillets of Seabass with Wild Atlantic Prawns, Tomato & Basil Dressing
Sweet & Sour Chicken Breast, Spring Onions & Peppers, Basmati Rice
Gilled Fillets of Seabass with Wild Atlantic Prawns, Tomato & Basil Dressing
Panfried Chicken Maryland, Grilled Bacon, Tomato, Banana & Pineapple
Duet of Prawn & Beef Fillet in Thermidor & Peppercorn Sauce (€3.60 extra)
Oven Roasted Vegetables with Spinach & Ricotta Tortellini

All Main Courses served with Vegetables & Potato of the Day

Desserts

Choice of Dessert from the Dessert Menu of the Night

Tea or Coffee

€43.50

*Should you have a diagnosed food allergy please bring it to the attention of your server.
All allergen information is available on request.*