

SET DINNER MENU

Starters

- Fresh Cream Soup of the Day (AGF)
- Chef O'Keefe's Seafood Chowder
- Beef & Onion Consommé (AGF)
- Caesar Salad Housestyle (AGF)
- Crown of Melon, Seasonal Fruit, Raspberry Cream (AGF)
- Half Dozen Oysters (AGF)
- Natural, Mornay or Princess (€2.95 extra)
- Oak Smoked Irish Salmon (€2.50 extra)
- Hot Salmon & Prawn in Puff Pastry with Lobster Sauce
- Golden Fried Fish Cakes, Sweet Chilli Mayonnaise & Salad Nest
- Park House Paté, with Forest Berry, Port Sauce & Toasted Brioche with Fig Jam (AGF)
- Seafood Selection – Smoked Salmon, Salmon Prawn & Crab Claw (AGF)

Main Course

- Prime Irish Sirloin Steak, Brandy Flavoured Peppercorn Cream Sauce (AGF)
- Honey Glazed Breast of Duck with Gin, Orange & Peppercorn Sauce (AGF)
- Spiced Marinated Breast of Chicken with Spicy Noodles & Thai Green Curry Sauce
- Grilled Supreme of Salmon with Champagne & Lemon Beurre Blanc & Chives (AGF)
- Oven Baked Fillet of Cod with a Herb Crust & Pernod & Dill Sauce (AGF)
- Grilled Fillets of Seabass with Wild Atlantic Prawns, Tomato & Basil Dressing (AGF)
- Duet of Prawn & Beef Fillet in Thermidor & Peppercorn Sauce (€3.95 extra)
- Panfried Chicken Maryland with Grilled Bacon, Tomato, Banana & Pineapple (AGF)
- Oven Roasted Vegetables with Spinach & Ricotta Tortellini

Served with Vegetables of the Day & Potato

Dessert

Choice of Dessert from Tonight's Dessert Menu

Tea or Coffee

€48.95

AGF – Available Gluten Free