**Set Dinner Menu**

### Starters
- Homemade Cream Soup of the Day
- Chef O’Keeffe’s Seafood Chowder
- Beef & Onion Consommé
- 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
- Grilled 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 of 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.*