

TABLE D'HOTE MENU

Homemade Soup of the Day

*Grilled Asparagus Tips topped with Smoked Mozzarella and Hollandaise served on
Toasted Brown Bread with Red Pepper Dressing*

*Grilled Spicy Mergueze Sausage on a Mixed Leaf and Parmesan Salad with
Cucumber Raitta*

*Ballycotton Smoked Salmon with Pickled Cucumber and
Saffron and Dill Aioli*

*Seared Blue Fin Tuna on a Chive, Red Pepper & New Potato Timbale served with a
Wasabi Beurre Blanc and deep fried Nori*

*10 oz Aberdeen Angus Sirloin on Dauphinoise Potatoes with a Bacon & Thyme
Savory Scone and Brandy Pepper Sauce*

*Duo of Confit Duck, Apricot and Shallot Stuffed Pork Fillet served with French
Beans, Rosemary Potatoes and Sage Jus*

*Fettuccini Pasta with Pine Nuts and Pesto, Marinated Char grilled Mediterranean
Vegetables, Goat's Cheese and Onion Tartlet*

Served with a Selection of Fresh Vegetables & Potatoes

*Baileys and Brown Bread Parfait served a with Red Berry Compote and warm
Chocolate Sauce*

*Vanilla Bean Panna Cotta served with Mango and Chili Salsa in a
Brandy Snap Basket*

*Home made Ice Cream served in an Almond Tuile basket with
Caramelized Marshmallow*

*Irish cheese plate served with Homemade Cheese Biscuits,
seasonal fruit and chutney*

Freshly brewed Tea/Coffee

€45.00 per person

(For 12 people and more 10% service charge added)