

# *Table d'hote Menu*

## *Starters*

*Home-made Soup of the Day, served with Home-made Brown Bread*

*Baked Goats Cheese with Poppyseed Crust*

*Served on Home-made Focaccia Bread, with Raspberry Vinaigrette*

*Classic Caesar Salad with Crispy Parma Ham, Garlic Croutons,  
Parmesan Shavings & Caesar Dressing*

*Golden Fried Prawns in Filo Pastry, served with Sweet Chilli Sauce*

## *Main Courses*

*Pan-Seared Chicken Breast, served on a Bed of Champ Potato,  
Mushroom & Marsala Sauce*

*Baked Fillet of Salmon with Herb Crust, served with Sautéed Baby  
Potatoes, Asparagus, Rocket Salad, Lemon & Dill Butter*

*Roast Fillet of Pork, served with Champ Potato,  
White Wine & Wholegrain Mustard Cream*

*Sundried Tomato Risotto, topped with Parmesan Shavings  
& Dressed Rocket*

## *Desserts*

*Home-made Warm Plum & Blackberry, Oatmeal & Nut Crumble  
Served with Crème Anglaise  
(Please allow 10-15 minutes)*

*Home-made Apple & Cinnamon Crème Brulee served with Sable  
Biscuits*

*Tower of Profiteroles drizzled in Chocolate Sauce*

*Iced White Chocolate Terrine served with Strawberry Coulis*

*2 Course Menu - €19.95*

*3 Course Menu - €23.95*