

**Starters**

**Golden Fried Breaded Mushrooms stuffed Mozzarella Cheese**

Served with Seasonal Leaves and Light Garlic Dip (v)

**Smoked Duck Salad**

Mixed Leaves Salad with Watermelon, Pomegranate, Pine Kernels and Canary Melon accompanied with Orange Dressing (gf)

**Tournafulla Black Pudding, Apple and Bacon Spring Rolls**

Accompanied with Fire Roasted Pepper Relish and Mango Shavings

**Spicy Marinated Chicken Wings**

Served with Cashel Blue Cheese Dip (gf on request)

**Homemade Soup of the Evening (gf on request)**

**Main Course**

**Flame Grilled 10oz Irish Angus Sirloin Steak (Supplement - €6)**

Served with Creamy Garlic Potatoes, Sautee Onions and Mushrooms, Homemade Chips and choice of Brandy Peppered Sauce or Garlic Butter (gf on request)

**Glin Valley Supreme of Chicken**

Stuffed with Herb Stuffing and accompanied with Stroganoff Style Sauce

**Oven Baked Fillet of Hake**

Fillet of Hake topped with Vegetable Crust, served with Lemon and Dill Sauce (gf, v)

**Medallions of Brian Wilmott's Pork Fillet (gf)**

Wrapped in Pancetta, served with Madeira and Wild Mushrooms Sauce

**Vegetable Quiche Tartlet**

Sweet Potatoes, Red Onion, Peppers, Broccoli, Chulchoill Goats Cheese topped with Rocket Lettuce and Drizzled with Balsamic Vinaigrette (v)

**Desserts**

**Homemade Apple Pie topped with a Soft Meringue**

Served with Freshly Whipped Cream

**Lemon Posset**

Topped with Rum infused Berry Compote, served with Shortbread Biscuit (gf)

**Warm Chocolate Fudge Cake**

Served with Vanilla Ice Cream and Chocolate Sauce

**Flavoured Cheesecake of the Evening**

Please ask your server for more details

**Selection of Glenown Ice Cream (gf)**

Topped with Raspberry Coulis and Chocolate Shavings

Freshly Brewed Tea or Coffee

**€33.00**