

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 Sour Cream 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

Goats Cheese and Vegetable Burger

Served in a Brioche Bun with Sweet Potato Chips, Chef's Chilli Sauce and 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

€35.00