

### Starters

#### **Slow Cooked Marinated Pork Belly**

Slow cooked Pork Belly, marinated with Garlic, Lime and Chilli. Finished with Soya Glaze and served with an Apple Mousse

#### **Golden Fried Breaded Mushrooms stuffed with Mozzarella Cheese**

Served with Seasonal Leaves and Light Garlic Dip

#### **Herb Marinated Chicken Salad**

Grilled Marinated Chicken accompanied with Baby Gem, Cherry Tomatoes, Parmesan Shavings, Red Onion, Roasted Cashew Nuts. Drizzled with Sweet Chilli & Orange Dressing (gf)

#### **Tournafulla Black Pudding Spring Rolls**

Fusion of Black Pudding, Streaky Bacon and Apple in a Spring Roll Pastry. Served with Fire Roasted Pepper Relish and Mango Mousse

#### **Homemade Soup of the Evening**

Served with Homemade Bread (gf on request)

### Main Course

#### **Flame Grilled 10oz Irish Angus Sirloin Steak (Supplement - €5)**

Served with Au Gratin Potatoes, Onion Rings, Flat Cap Mushroom, Skinny Chips and choice of Brandy Peppercorn Sauce or Garlic Butter (gf on request)

#### **Fillet of Chicken wrapped in Prosciutto Ham**

Served on a bed of Mushrooms Risotto. Accompanied with Asparagus, Sundried Tomatoes and Creamy Wild Mushrooms Sauce (gf)

#### **Pan-Fried Fillet of Hake**

Fillet of Hake served with Sauteed Creamy Spinach and Baby Potatoes. Drizzled with Lemon and Dill Sauce (gf)

#### **Herb Crusted Medallions of Pork Fillet**

Pork Fillet Coated in a Parsley and Herb Crust. Accompanied with Beetroot Puree and served with Green Peppercorn Sauce (gf)

#### **Goats Cheese and Vegetable Burger**

Served in a Brioche Bun with Chef's Light Chilli Sauce and Balsamic Vinaigrette. Accompanied with Sweet Potato Chips and Baby Gem Salad (gf on request)

### Desserts

#### **Lemon Posset**

Topped with Rum & Berries Compote and served with Homemade Shortbread Biscuits (gf)

#### **Homemade Crumble of the Evening**

Served with Sauce Anglaise & Vanilla Ice Cream

#### **Flavoured Cheesecake of the Evening**

Please ask your server for more details

#### **Warm Chocolate Fondant**

Served with Glenown Vanilla Ice Cream & Whipped Cream

#### **Selection of Glenown Farm Ice Cream**

Served with Freshly Whipped Cream, Fruit Coulis and Chocolate Shavings (gf on request)

Freshly Brewed Tea or Coffee

**€40.00**