

athlonesprings hotel

Table d' Hote

Starters

Freshly prepared Soup with homemade bread and parsley cream

Golden Fried Mushrooms with Garlic Mayonnaise & Crisp Salad

Chicken & Mushroom Bouchee with Shallot Chardonnay cream

Smoked Salmon with a herb salad crisp capers and crème fraiche

Tartlet of Bacon, Leek & Mozzarella with roasted peppers & Lime scented Hollandaise

Duo of Galia Melon & Watermelon with wild berry compote, strawberry and mint salad

Main Courses

Pan-fried Chicken Supreme stuffed with Capsicum, Mozzarella & Coriander
With coriander and mustard mash

10oz Sirloin of Steak served with crispy Onions & a Bourbon and Peppercorn sauce
(€ 5 Supplement)

Slow Roasted Lamb Rump with fondant potato and a Rosemary & Shiraz Jus

Fresh supreme of Salmon with a Prawn and Pea Risotto, Capsicum cream sauce

Penne Pasta in a Cream & White Wine sauce with Roasted Peppers

Steamed Fillet of Sea-Trout with warm Nicosia salad, cherry tomato and a balsamic dressing

Crown of Turkey with sugar baked Ham and Cranberry Essence

(Main courses are served with seasonal vegetables and potatoes)

Dessert

Assiette of Chefs Treats Chantilly cream

€30