



Wedding Anniversary Menu

TO START

Homemade Soup of the Day **(1,2,4,14)**

Freshly Baked Bread

Cajun Chicken Caesar Salad **(1,2,5,14)**

Bacon Bits, Parmesan Shavings, Garlic Croutons

Spicy Chicken Wings **(2,3,4,9,12,14)**

Blue Cheese Dip, Baby Leaf salad, Celery Sticks

Smoked Seafood Chowder **(1,2,4,9,10,12,14)**

Homemade Brown Bread

Spicy Chicken Spring Rolls **(1,2,3,4,14)**

Baby Leaf salad, Sweet Chilli Dip

Mediterranean Vegetable Bruschetta **(1,2,3,4,7)**

Parmesan shavings, dressed leaves, basil pesto

Chicken, Bacon & Wild Mushroom Vol au Vent **(1,2,4,7)**

In a thyme cream sauce

FOR MAINS

Prime Irish Roast Rib Of Beef **(1,4,13,14)**

Roast Potato, Mash, Seasonal Vegetables, Roast Gravy

Butter Basted Roast Crown Of Turkey & Ham **(1,2,5,13,14)**

Roast Potatoes, Seasonal Vegetables & Roast Gravy

Thai Green Chicken Curry **(1,2,3,4,5,7,8,12,13,14)**

Steamed Rice & Poppadom

Cajun Crumbed Stuffed Fillet of Chicken **(1,2,4,13,14)**

Spring Onion Mash, Fine Beans & Peppercorn Sauce

Braised Beef in a Stroganoff Sauce **(2,4,13,14)**

Saute Potatoes, Glazed Carrots

Roast Fillet of Cod **(1,2,4,7,9,13,14)**

Chickpea & Chorizo Ragout, Foccacio Croutons, Basil Pesto



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MAINS CONTINUED

Baked Fillet of Salmon **(2,4,9,14)**

Creamed Potato, Selection of Vegetables, Lemon & Turmeric Cream Sauce

Chickpea & Sweet Potato Korma **(1,2,3,5,1)**

Steamed Rice & Naan Bread

DESSERT

Cream Filled Profiteroles **(1,2,5)**

Belgian Chocolate Sauce

Cheesecake of the Day **(1,2,5)**

Chocolate Sauce & Fresh Cream

Triple Chocolate & Mixed Nut Brownie **(1,2,5,7)**

Chocolate Ice Cream & Belgian Chocolate Sauce

Warm Apple Pie **(1,2,5,7)**

Vanilla Ice Cream, Fruit Coulis

Strawberry and Rhubarb Crumble **(1,2,5,7)**

Vanilla Ice Cream, Fresh Cream

Fresh Fruit Pavlova **(1,2,5,7)**

Strawberry Ice Cream

Fresh Fruit Salad **(1,2,5,7)**

Vanilla Ice Cream, Fruit Coulis

Served with Freshly Brewed Tea & Coffee

2 Course @ €20.95 per person

3 Course @ €25.95 per person

Please choose two options from each course.

Celebration Cake €40

Those with special dietary requirements or allergies, who may wish to know about the ingredients used, please ask to speak to Manager.

All of our Beef is of 100% Irish Origin. All dishes may contain traces of nuts.

We prepare food from scratch in our kitchen and wheat flours and nut products are used throughout the day. If you have an allergy or intolerance to any food substance, please inform your server and we will do our utmost to accommodate your request. Allergen Information- (1) = Wheat (2) = Milk (3) = Mustard (4) = Celery (5) = Eggs (6) = Peanuts (7) = Nuts (8) = Sesame (9) = Fish (10) = Molluscs (11) = Lupin (12) = Shellfish (13) = Soya (14) = Sulphur Dioxide