

Table D Hote Menu

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*Grilled Smoked Irish Salmon with Mozzarella Muffin & Poached Egg*

*Beetroot, Tomato & Quails Egg Salad with Grain Mustard Dressing (v)*

*Duck, Ginger & Scallion Sausage with Herb Potato*

*Leek & Mushroom Risotto*

*Freshly Prepared Roast Parsnip & Thyme Soup*

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Pan-Fried Medallions of Prime Irish Beef with Sauté of Wild Mushrooms & Pea Puree

Grilled Paupiettes of Lemon Sole with Creamed Spinach & Beurre Blanc Sauce

Roast Breast of Chicken Stuffed with Sundried Tomato & Mozzarella Mouse

Vegetable Skewer Provencale with Roast Fennel (V)

Roast Crispy Duckling with a Rillete Stuffing Roast Sweet Potato, Honey & Rosemary Sauce

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*Apple & Winter Berry Crumble*

*Chocolate Feuillantine with White Chocolate Cigars*

*Pear Caramel Croquant*

*Lemon Tart with Kiwi Coullis*

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Petit fours

Tea / Coffee

€39