

Menu



Today's Homemade Soup, served with a Selection of Bread. 1,7,9,

Shredded Duck and Stir-Fried Vegetable Spring Rolls, Leaf Salad, Sweet Soya & Chilli Dressing 1,3,6,8,10,11

*Smoked Chicken Caesar Salad, Garlic Croutons, Smoked Bacon, and Parmesan Shavings
Tossed in a Caesar Dressing 1, 3, 4, 6,7, 9,10,11*

Crisp Fried Salmon, Haddock & Crab Cakes, House Salad, Saffron & Citrus Aioli 1,2,3,4,7,10

Chicken & Mushroom Vol au Vent scented with Tarragon, house salad with a Balsamic Reduction 1,3,7,10

Chilled Galia, Cantaloupe & Watermelon Plate with a Mango Sorbet, Fruit Compote & Raspberry Reduction



32 Hour Slow Cooked Blade of Beef, Spring Onion Mash, Pearl Onion, & Smoked Bacon Ragout 1, 7, 12

Traditional Roast Turkey, Baked Kildare Ham, Herb Stuffing & Red Wine jus 1,7

Baked Fillet of Salmon with a Garden Pea Puree & a Citrus Beurre Blanc 4,7,9,12

Plant Based Butternut Squash, Lentil & sweet potato croquette with roasted butternut & sundried Tomato & balsamic puree 1

Bailey's Mildly Spiced Chicken Curry, served with Basmati Rice & Naan Bread 1



Warm Apple Crumble served with a Crème Anglaise & Vanilla Ice cream 1, 3, 7, 8

Warm Death by Chocolate Cake served with Vanilla Ice cream & a Rich Chocolate Sauce 1, 3,6, 7

Meringue nest topped with Fresh fruits, Berry compote & Strawberry Ice-cream 3, 7

Raspberry & White Chocolate Cheesecake served with a Vanilla Ice cream 1, 3, 7

Selection of Ice creams served in a Wafer Basket with a Fruit Coulis 1, 3, 7



Freshly Brewed Tea, Coffee

If you have an allergy or food intolerance please inform your server and we will do our utmost to accommodate your request.



1
Cereal
Gluten



2
Crustacean



3
Eggs



4
Fish



5
Peanuts



6
Soybeans



7
Dairy



8
Nuts



9
Celery



10
Mustard



11
Sesame
Seeds



12
Sulphur
Dioxide &
Sulphites



13
Lupin



14
Molluscs

All our Beef is of Irish Origin