



2 courses €33, 3 courses €42

Prawn cocktail – Atlantic prawns in a spicy Marie Rose sauce & organic leaves

Ardsallagh goat's cheese croquettes, organic leaves, roasted red pepper & tapenade oil (V)

An Sugan Chicken Liver Pate infused with garlic & brandy, served with red currant marmalade & toasted sour dough

Filo parcels with roast butternut squash, feta, caramelized onion & red pepper sauce (V)

Breast of Irish chicken in a Madeira sauce on a bed of garlic & rosemary roasted baby potatoes & seasonal vegetables

Seared fillet of Union Hall hake on a bed of summer vegetable risotto, seafood velouté & parmesan crisp

Home-made lemon curd, meringue, whipped cream & seasonal berries

Caramel ice-cream sundae, chocolate sauce & honeycomb

Chocolate & orange brownie with vanilla bean ice-cream & chocolate sauce

Omissions Certainly, but no Substitutions.
No separate cheques