



# Appetizers

€8.00

Homemade Soup of the Day

House Salad of Caramelised Pear, Blue Cheese & Pecans drizzled with a Balsamic & Mustard Dressing

Hot & Cold Trio of Oak Smoked Salmon, Crab Claws & Garlic Mussels with a Basil Pesto  
(€2.00 Supplement)

Chicken & Mushroom Vol au Vent with a White Wine, Shallot & Tarragon Cream

Warm Goats Cheese & Red Onion Crostini served with Lettuce & Basil Oil  
(€2.00 Supplement)

Chilled Fantail of Melon with a Melody of Fresh Fruits, Raspberry Sorbet & Mango Coulis

Homemade Golden Oat Crumbed Fish Cakes served with a Sweet Chilli & Lime Dip

Donegal Bay Seafood Chowder

# Sides

€3.50 per portion

Sweet Potato Fries | Chips  
Onion Rings | Sautéed Mushroom & Onions

# Entrées

€21.95

Pan Fried Sirloin Steak from Aged Irish Hereford Beef with a Brandy & Peppercorn Cream  
(€3.50 Supplement)

Grilled Darne of Cajun Salmon with a Toasted Sesame Crust, Prawn & Caper Butter

Supreme of Chicken filled with a Sundried Tomato & Herb Stuffing, Wrapped in Prosciutto Ham

Slow Braised Lamb Rump on a Bed of Wholegrain Mustard & Garlic Mash, Red Wine & Shallot Jus

Pan Fried Fillet of Beef Medallions served with Béarnaise Sauce  
(€5.50 Supplement) (Add Prawns + €5.00)

Steamed Fillet of Hake with a Leek & Bacon Crust, Melted Parmesan, White Wine & Prawn Cream

Traditional Roast Turkey Crown & Sugar Baked Ham, Cranberry & Port Relish  
(€19.95)

Grilled Seabass Fillets with Marinated Tiger Prawns & Crab Claws, Saffron Cream  
(€3.50 Supplement)

Vegetable Pasta Bake with a Herb & Melted Parmesan Crust  
(€14.95)

Each Dish is individually served with Selection of Vegetables & Potatoes