

FULL MENU

ENTREES

Park Salad

Tossed salad leaves with bacon, oven-dried tomatoes and croutons drizzled with the house dressing (1)

Caprese Salad

fresh mozzarella with vine tomatoes, roast red pepper puree, fresh basil and pesto (9,8)

Warm Duck Breast Salad

Strips of duck breast on a bed of mixed leaves with pickled vegetables and orange dressing

Trio of Melon

Served with blueberry yogurt dressing (9)

Avocado Pear

With Prawns in a Hollandaise sauce (2,3,9)

Homemade Chicken Liver Pate

served with toast with a cranberry sauce dressing and a fresh garden salad (1,9)

Leek and Mushroom Vol-au-vent (1,3,9)

Baked Goat's Cheese and Avocado

In filo pastry and served with basil pesto (1,8,9)

Goujons of Lemon Sole

Served with garden salad and lemon and dill cream sauce (1,3,4,9)

Pear and Stilton Salad

With candied walnuts (8,9)

Irish Smoked Salmon

With Samphire and pickled beet, Marie rose and beet puree (3,4,11)

Crab Cakes

Ginger coriander and coconut cream (1,2,9)

Gluten = 1 Crustaceans = 2 Eggs = 3 Fish = 4 Molluscs = 5 Soybeans = 6 Peanuts = 7 Nuts = 8 Milk/dairy = 9 Celery = 10 Mustard = 11 Sesame Seeds = 12 Sulphites = 13 Lupin = 14



SOUP

Lightly Spiced Vegetable (9)
Carrot and Coriander (9)
Cream of Carrot and Orange soup (9)
Cream of Potato and Leek (9)
Mulligatawny (9,10,11) Warming and mildly spiced
Tomato and Basil (9)
Watercress and Cream (9,10)
Wild Mushroom and Chives (9)
Celeriac and Chorizo (9,10)

MAIN COURSES

Roast Sirloin of Beef

In a red wine jus, served with a Yorkshire pudding (1,3,9,13) (4 Euros supplement)

Rib Roast of Beef

served with Yorkshire pudding and a red wine jus (1,3,9,13)

Beef Wellington

served with roasted vegetables, a gratin of potatoes and a red wine gravy (1,9,13) (8 Euros supplement)

Roast Lamb

With white wine, garlic and rosemary jus (13)

Roast Pork

with sage and thyme stuffing and served with apple sauce (1,9)

Roast Stuffed Chicken Supreme

Stuffed with mushroom, leeks, bacon and served with a tarragon cream (9)

Barbary Duck Fillet

Duck leg croquette, with a port and orange jus (1,3, 13)

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Paupiettes of Sole

With spinach and served with a lemon and dill beurre blanc (4,9)

Baked Salmon

Served with a Hollandaise sauce (3,4,9)

Pan Fried Sea Bass

With a red pepper and sun-dried tomato sauce (4,9)

All Served with roast seasonal vegetables, garlic potato gratin

VEGETARIAN OPTIONS

Aubergine & Chickpea Masala

In a coconut sauce

Wild Mushroom & Spinach Risotto

Roast Vegetable Wellington

With wilted spinach and salsa verde (1)

Ravioli- Goats Cheese (1,9)/Butternut Squash (1)/ Mushroom (1)

DESSERTS

Banoffi Pie

With Cointreau Chocolate Sauce (1,8,9)

Crème Brûlée

With a sugar crust and berry compote (3,9)

Poached Pears

With caramel sauce, vanilla ice-cream and hazelnut crumb (3,8,9)

Tarte Au Citron

with fresh cream, raspberries and raspberry coulis (1,3,9)

Summer Pudding

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with fresh berries and cream (1,9)

Pear and Almond Torte
With vanilla bean ice cream (1,3,8,9)

Warm Apple & Rhubarb Crumble With homemade Custard (1,3,8,9)

Chocolate Cake with Cointreau Glaze With bourbon vanilla ice-cream (3,9)

Our menus are based on a five-course meal – based on a selection of two entrees, one soup, a choice of two main courses, two desserts and tea, coffee. Vegetarian options and any other dietary requirements can be catered for on request.