

# *Dinner Menu*

## *STARTERS*

### **Cream of Broccoli Soup**

### **Chicken Caesar Salad**

*Baby Gem, Pine nuts, Croutons, Bacon & Parmesan Cheese Tossed Together in a Classic Caesar Dressing*

### **Pastrami Bruschetta**

*With Caramelized Onions & Pear Williams on a Baby Leaf Salad*

### **Pan Fried Garlic Mushrooms**

*Served on a puff Pastry Disc with a Petite Rocket Salad & Basil Pesto*

### **Pork Pate en Croute**

*With a Crispy Baby Leaf Salad, Cumberland & Pistachio Sauce  
€3 Supplement*

### **Pan Fried Tiger Prawns**

*On a Baby Salad, Drizzled with a Chilly & Lemon Butter  
€3 Supplement*

## *MAIN COURSE*

### **Seabass**

*Served on Rocket & Sun Dried Tomato Salad, with Goats Cheese Cream & Chorizo*

### **Sirloin Steak**

*Served with Sauté Onion, Mushrooms & Pepper Sauce*

### **Supreme of Chicken**

*Served with Gratin Potatoes and Wild Mushroom Sauce*

### **Spinach & Ricotta Tortellini**

*Served in a Creamy Tomato Sauce with Rocket & Parmesan Shavings*

### **Fillet of Beef**

*Grilled with Wild Mushrooms, Served with Red Wine Jus  
€ Supplement*

### **Roast Halibut Fillet**

*Served on Chinese Leaves & Asparagus with Poached Eggs & Hollandaise Sauce  
€ Supplement*

## *DESSERTS*

### **Warm Apple Pie**

*With Vanilla Ice -Cream*

### **Warm Sticky Toffee**

### **Baileys Cheesecake**

### **Fresh Fruit Meringue Nests**

*Served with Passion Fruit Anglaise & Berry Compote*

**Followed by Freshly Brewed Tea and Coffee**