

STARTERS

HOMEMADE VEGETABLE SOUP

With a fresh baked bread roll (G1, MK, CY, S)

CREAMY CHICKEN & MUSHROOM VOL AU VENT

Served with mixed salad leaves (G1, MK, MD)

FRESH CAESAR SALAD

Mixed with bacon, croutons and parmesan (G1&2, MK, MD, E)

CRISPY GARLIC MUSHROOMS

Served with garlic mayo and mixed leaves (G1, MK, E, MD)

<u>MAINS</u>

TRADITIONAL TURKEY & HAM

With a sage and onion stuffing (G1, MK, S)

GRILLED CHICKEN ESCALOPE

Drizzled in pepper sauce (G1, MK, S)

OVEN BAKED SALMON

Served with lemon and cream sauce (MK, F)

SLOW COOKED PRIME IRISH BEEF

Served with a yorkshire pudding and roast gravy (G1, MK, S)

VEGETARIAN ENCHILADAS

With cooked enchilada sauce, served with mixed salad leaves and chips (G1, MD)

All of the above are served with cream potatoes (MK), roast potatoes and vegetables

DESSERTS

CHEFS ASSIETTE OF DESSERTS

TEA & COFFEE

3 Courses & Tea / Coffee - €29.95 (Starters, Mains & Desserts)