



Choice menu

Starters

Crab & Dublin bay prawn cocktail

Dill, lime & mascarpone cocktail sauce,
lemon buttered rye bread

Cream of wild mushroom soup (v)

With toasted pine nuts

Duck liver parfait

With a spiced rhubarb, toasted brioche

Home cured salmon

Herb aioli, rocket & babycess

St. Tola goats cheese & baby beets (v)

Hazelnuts & arugula salad, citrus
vinaigrette

Main Courses

Chargrilled corn-fed chicken

Tian of roast red pepper & basil
couscous, tomato salsa

Braised & Panfried belly of pork

With sauté savoy cabbage, dijon
pommes puree, cider jus

Roast fillet of silver hake

With broad bean & cherry tomato
cassoulet & chive mash

Fillet steak 6oz

With roasted portobello mushrooms,
vine cherry tomatoes and peppercorn
sauce

Caramelised red onion rosti (v)

Chargrilled courgette & peppers, glazed
goats cheeses and rocket salad

Puds

Traditional crème brûlée

With sable biscuit

Sable biscuit tower

With raspberries & vanilla cheesecake,
raspberry sorbet

Irish chocolate & cointreau mousse

With chocolate & orange ice-cream

Selection of Munster Cheese

Served from our cheese trolley with
homemade chutney & oatmeal biscuits

All prices in Euro and inclusive of V.A.T.,

All our beef is from Hick's Butchers

(V) Vegetarian option

Euro 40 for 2 courses Euro 46 for 3 courses
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