



## Main Course

### **Tilapia**

*Pan-fried Fillets of Tilapia Vegetables  
Citrus Cream Asian Greens.*

### **Chicken**

*Organic Honey Glazed Breast of Free Range Chicken  
Sweet Pimento's Mousseline Tomato & Holy Basil Creamed  
Fettuccine.*

### **Beef**

*10oz Prime Irish Hereford Sirloin Steak,  
Truffle & Saute Enokitake Pomme Puree.  
Garlic Butter- Pepper Sauce.      Supplement of €8 per person*

### **Risotto.**

*Vine Ripened Tomato Risotto Lime Tequilla Dressing,  
Parmigiano Reggiano Quailsadille  
Lightly Fried Bleu de Solaise Leek.  
Supplement of €3 per person.*

### **SeaBass/Salmon**

*Duo of Pan Roasted Striped Seabass & Salmon  
Tender Poached Vaocluse Green Asparagus Tips,  
Sorrel Béarnaise Glaze.      Supplement of €4 per person*



**All Our Beef is 100% Irish Hereford & supplied By Pallas foods.**



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### **Sausage**

*Gourmet Beef & Guinness Sausage,  
Confit of Root Vegetables & champ Mash.*

### **Lamb**

*Thyme & Lemon Roast Rack of Wicklow Organic Lamb  
Rock Salt Roasted Chioggia Beetroot,  
Rosemary Wild Garlic Flavoured Claret.  
Supplement of €5 per person.*

### **Duck**

*Honey Ginger & Soya Peking Duck Breast  
Alphonso Mango Polenta Yuzu Orange & Cardamom Syrup.  
Supplement of €4 per person*

### **Monk Fish**

*Pan Seared Medallions of Monkfish,  
Chilli & Coriander Bok-Choi, Stone Crab & Sweet Vegetable  
Spring Roll Lime & Sweet Pepper Coulis.  
Supplement of €5 per person*

### **Pork**

*Prime Irish Pork Steak Paupiette,  
Wrapped in Honey Glazed Serrano Ham, Traditional Irish  
Black Pudding Stuffing Grain Mustard Mash, Dijon Cream.  
Supplement €4 per person*

*All Main Courses Are Served with a Selection Of Market Fresh Vegetables & Potato.*



**All Pork & Poultry Products Are supplied by JJ.Youngs Craft Butchers**