



Cream of Green Pea, Leek and Potato Soup
Wedge of Melon with a Mixed Berry Compote
Baked Fillet of Hake served on Couscous with a Spiced Tomato sauce
Chicken Liver Pate served with Toasted Crostini and Relish
Prawns in Garlic Butter Topped with a Herb Crumb
Slow Cooked Egg served with Sourdough and Mushroom Foam
Duck Breast with Celeriac Puree, Honey Roasted Carrots and a Red Wine Jus

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Roast Lamb with Organic Baby Carrots and Mint Jelly
Roast Goose Breast with Chestnut Stuffing and a Tangy Fruit Sauce
Grilled Sirloin Steak with Roasted Vegetables and a Peppercorn Sauce
Free-Range Chicken Breast with Asparagus Tips and a Mushroom Cream Sauce
Gratin of St Helens Crabmeat Mornay served with Buttered Leeks
Pan Fried Fillet of Lemon Sole with Basil scented Courgettes and Herb Butter
Tuna Fish Steak served Rare, with a Pineapple and Red Onion Salsa
Vegetarian: Tagliatelle with Wild Mushroom and Chestnuts in a Cream Sauce

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Date Caramel and Chocolate Mousse Delice with caramel Ice Cream
Raspberry and Almond Bakewell tart with Raspberry Sorbet
Lemon Crème Brulee with Lime Financier and Raspberry Ripple Ice Cream
Moist Praline Pudding with Butterscotch sauce and Vanilla Ice Cream
Selection of Farmhouse Cheese & Crackers

Bill's suggested DESSERT WINE

***137 CHATEAU des ARROUCATS 'Sainte-Croix du Mont' Sauternes 2015**

Classic Sauterne Style wine from graves from botrytised grapes, Aromas of marmalade, honey yet fresh and tangy. Ideal dessert wine and with blue cheese -
€32.00 / €6.20

Tea & Coffee served in the Ivy Room
Followed by Music and Dancing with Jimmy Hogan

€46.00

All Allergen information available from your waiter
Beef Served in this Hotel is of Irish Origin ONLY
MOBILE FREE ZONE