



DINNER

Minestrone Soup with Parmesan Cheese and Basil Pesto

Platter of Honey Dew Melon with Rhubarb Sorbet

Chef's Chicken Liver Pate with Apricot Relish

Tartlet of Red Onion Relish with Caramelised Plum, Meadowfield Goats Cheese & Balsamic Dressing

Salt and Pepper Calamari with Lime Mayonnaise, Marinated Red Onion & Tomato Watercress Salad

Duncannon Oak Smoked Salmon with Red Onion & Baby Capers

Piri Piri Chicken with Crispy Bacon in a Filo Pastry Basket with Mango and Cucumber Salsa

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Roast Sirloin of Beef with Bacon wrapped Beans, Rosemary Potato and Bearnaise Sauce

Grilled Escalope's of Veal with Rosti Potato, Asparagus Tips and Wild Mushroom Cream

Rotisserie Chicken Spatchcock with Calvo Nero and Vine Cherry Tomatoes

Medallions of Monkfish with Spanish Chick Pea and Chorizo Ragout, Coriander Oil

Baked Kilmore Cod and Crab Claws with Straw Potatoes, Garlic and Parsley Butter

Pan Fried Atlantic Prawns with Puff Pastry Feuilleté, Spinach and Sauce Dugléré

Baked Fillet of Organic Sea Trout with Broccoli Floret and Hollandaise

Sweet Potato, Red Lentil Dhal with Garlic Naan Bread and Lime Yoghurt

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White Chocolate and Lime Cheesecake with Raspberry Sorbet

Exotic Fruit Crème Bruleé with Coconut Financier and Passion Fruit Sorbet

Raspberry and Dark Chocolate Mousse Gateaux with Chocolate Sauce

Pecan and Maple Tartlet with Butterscotch Sauce and Caramel Ice Cream

Wexford Strawberries and Whipped Ice Cream

Selection of Irish Farmhouse Cheeses & Crackers

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Bill's suggested DESSERT WINE

***398 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 - €34.00 / €5.00

Tea & Coffee served in the Ivy Room

Enjoy live music after dinner.

*All Allergen information available from your waiter

Beef Served in this Hotel is of Irish Origin ONLY

MOBILE FREE ZONE