



## Sample Starters

<b>Seasonal Soup Of The Evening</b>	€ 4.50
Or	
<b>Atlantic Seafood Chowder</b>	€ 5.95
Traditional Recipe, Rich & Creamy with an abundance of Fresh Fish, Celery & Carrots Both served with our Homemade Treacle Bread	
<b>Bluebell Falls Honey Scented Goats cheese Croquettes</b>	€ 7.95 (v)
Rhubarb & Brambly Apple Puree	
<b>Thai Style Fish Cakes</b>	€ 8.95
Organic Leaf Salad, Sweet Chili Dip	
<b>Slow Cooked Crispy Duck Salad *</b>	€ 9.95 (gf)
Poached Egg, Parmesan Shavings & Mixed Organic Leaves	
<b>Cured Connemara Smoked Salmon</b>	€ 8.95 (gf)
Lime & Chive Flavoured Crème Fraiche	
<b>Sweetened Red Onion &amp; Smoked Gubeen Tartlet</b>	€ 7.95 (v)
Balsamic Dressing & Baby Leaves	
<b>Chicken &amp; Oriental Vegetable Spring Roll</b>	€ 8.50
Soy Sauce Drizzled Leaves & Chinese Spice Dip	
<b>Jumbo Prawn Cocktail *</b>	€10.95 (gf)
With Julienne of Crisp Lettuce & Apple, Classic Marie Rose Sauce	
<b>Parma Ham &amp; Buffalo Mozzarella *</b>	€ 9.95 (gf)
Dressed Rocket & Balsamic Reduction	

Dishes Marked \* Carry a Supplement of €2.50 for those on Dinner Package or Value Dining Menu



## Sample Maincourse

<b>Oven Roasted Supreme of Chicken</b> Served on Mediterranean Vegetable Risotto, Portwine Jus	€18.95 (gf)
<b>Braised Belly of Pork</b> Creamy Champ Potato, Caramelised Apple & Cider Jus	€16.95 (agf)
<b>Prime 8oz Fillet of Beef *</b> Wild Mushroom & Brandy Cream, Potato Rosti	€24.50 (agf)
<b>Today's Pick from the Fish Market</b> Your Server will inform You *	€POA
<b>Westwood Tagliatelle Carbonara</b> Smoked Bacon Lardons & Garlic. Bound in Cream	€13.95
<b>10oz Prime Irish Sirloin Steak</b> Homemade Spanish Onion Rings Choice of Black Peppercorn, Garlic Butter or Red Wine Sauce	€19.95 (agf)
<b>Baked Fillet of Salmon</b> With Spaghetti Vegetables, Lime & Sweet Chili Butter	€16.95 (gf)
<b>Roast Mediterranean Vegetable &amp; Goatscheese Filo Parcel</b> Organic Goatscheese & Red Onion Jam, Dressed Rocket Leaves	€14.50
<b>Stuffed Half Honey Roast Duck *</b> Seasonal Stuffing, Orange & Thyme Reduction	€22.50 (agf)
<b>Pan-fried Fillet of Hake *</b> Garlic Creamed Spinach & Sundried Tomato Cream	€22.50
<b>Oven Roast Collop of Pork</b> Wholegrain Mustard Jus	€16.95 (gf)

**Note:** All Maincourses are accompanied by Today's Vegetable & Potato Selection

**Value Dining Menu - 2 Courses €22.95 / 3 Course €24.95**

Mains Marked \* Carry a Supplement of €5 for those on Dinner Package or Value Dining Menu



## Sample Sides

<b>Side Salad with House Dressing (v) (gf)</b>	<b>€3.50</b>
<b>Lightly Battered Spanish Onion Rings (v)</b>	<b>€3.50</b>
<b>Chunky Fries (v) (gf)</b>	<b>€3.50</b>

If you have any special dietary requirements please do not hesitate to let us know.

(v) = Vegetarian (gf) = Gluten Free (agf) = Available Gluten Free - Please Request  
Gluten free bread is available. All dark sauces are gluten free.

## Sample Sweets

<b>Chocolate Pudding</b> Served Warm with Melted Chocolate Centre & Full Cream Vanilla Ice Cream from Linalla Farm	<b>€5.95</b>
<b>Cream Filled Homemade Meringue Nest</b> Winter Berry Compote & Seasonal Coulis	<b>€5.95 (gf)</b>
<b>Warm Deep Filled Apple Pie with Whipped Cream</b>	<b>€5.95</b>
<b>Selection of Full Cream Ice Creams</b> Wafer Basket	<b>€5.95 (agf)</b>
<b>Warm Rhubarb &amp; Strawberry Bake</b> Classic Crème Anglaise	<b>€5.95</b>
<b>Passion Fruit Crème Brulee</b>	<b>€5.95</b>
<b>Selection of Irish Farm House Cheese *</b> With Assorted Crackers & Classic Accompaniments	<b>€8.95</b>

Dishes Marked \* Carry a Supplement of €2.50 for those on Dinner Package or Value Dining Menu.

## Sample Tea & Coffee

Tea / Coffee <b>€2.00</b>	Espresso <b>€1.90</b>	Cappuccino <b>€2.40</b>
Double Espresso <b>€2.90</b>	Herbal Tea <b>€2.50</b>	Irish Coffee <b>€5.50</b>

Dinner reservations can be made by contacting Hotel Reception on **Lo-call 1850 366 000**.