

Dinner Menu

Rosette of Irish Oak Smoked Salmon

With baby capers & tossed leave, lemon dressing

Soup of the day

With herb croutons

Lakeside seafood & Shellfish chowder

Deep Fried Tempura Prawns (€2.50 supp)

With sweet chilli dressing

Trio of Ripe Melon

With mango sorbet and mixed berry coulis

Chicken liver pate

With toasted country loaf, cranberry relish

Feta cheese

With olive & sun dried tomato salad

Pan Seared sirloin of Hereford Beef (€6.95supp)

On champ potato, red onion marmalade & peppercorn cream

Baked Darne of Shannon Salmon

With braised asparagus, dill cream sauce

Pan-fried Chicken Breast

With savoury stuffing, pan gravy

Honey Glazed Half Duckling (€5.95 supp)

On stir-fry vegetables, Soya & orange sauce

Mediterranean vegetables with penne pasta

In a tomato sauce with parmesan shavings

Pan Fried medallions of monk fish & seared crab claws (€5.95supp)

Oven Roasted Pork Fillet

On champ potato, with apricot stuffing, pan gravy, apple compote

*** All the above main course are served with a choice of potatoes & vegetables or chips & salad ***

Baileys Cheesecake

With fresh cream and ice cream

Warm Apple Crumble

Served with vanilla anglaise & dairy cream

Trio of Homemade ice cream

In a wafer basket, chocolate sauce

Warm sticky toffee pudding

With vanilla ice cream

Warm Chocolate Brownie

With chocolate sauce and vanilla ice cream

Raspberry & Vanilla Crème Brulee

Served with shortbread biscuits

Strawberry Pavlova

Berry coulis & crème anglaise

Tea / Coffee

Full Menu €27.50

Two Course €21.50

Main Course €17.00

Starter/Dessert €6.00