

Starters:

Cream of Vegetable Soup

Lakeside seafood & shellfish chowder

Trio of Ripe Melon

Mango Sorbet, Fruit Coulis

Irish Oak Smoked Salmon

On baby leaf salad with baby capers and lemon

Chicken & Mushroom Mille Feuille

In a tarragon cream sauce, served in a puff pastry case

Deep fried brie wedge

On dressed leaves, cranberry relish

Chicken Liver Pate

On baby leaves, with cranberry jam & toasted country loaf

Main courses:

Roast Sirloin of Irish Hereford Beef

On creamed potato, with pan gravy & crisp onion rings

Pan Fried Chicken Supreme

with a mushroom cream

Pan fried fillet of Seabass

On ratatouille with lemon cream sauce

Pan Seared 10oz Sirloin Steak (€6.95 supp)

With crisp onion rings & pepper sauce

Carved Leg of Tipperary Lamb

On mash potato, with savoury stuffing  
& a rosemary jus

Baked fillet of Carrigaholt Salmon

On creamy mash with a dill cream sauce

Oven roast Pork Fillet

With sage & onion stuffing, pan gravy & apple compote

Roast stuffed Turkey & Ham

Sage & Onion stuffing, cranberry jus

Vegetable & Hazelnut Strudle

With a tarragon cream sauce

\*\*All main courses are served with a selection of vegetables & potatoes

Side Orders:

Chips €3.95 / Onions & Mushrooms €3.95

Onion Rings €3.95

Desserts:

Fresh Strawberry Pavlova

With berry coulis & vanilla anglaise

Homemade Trio of Ice Cream

In a wafer basket with chocolate sauce

Snickers Cheesecake

With butterscotch sauce

Warm Apple Crumble

Served with vanilla anglaise & ice cream

Sticky Toffee Pudding

With warm butterscotch sauce

Glazed Lemon Tartlet

With a berry coulis

Warm Chocolate Brownie

With chocolate sauce & vanilla ice cream



Bewleys Tea/Coffee

Upgrade to Latte/Cappuccino for €1.50



*If you have any dietary requirements please ask your waitress and we will be delighted to assist.*

We also have a children's menu called "Kid Size Me" with loads of healthy options available, please ask your server.

3 Course Lunch with Tea/Coffee €27.50

2 Course Lunch with Tea/Coffee €23.95



