

## Derg Restaurant Evening Menu

### Homemade soup of the day

With dairy cream & her croutons

### Grilled black pudding pancake

With brie cheese, French dressed rocket, garden cress & balsamic

### Irish oak Smoked salmon salad

With dill aioli, baby capers & red onion

### Creamed garlic mushrooms & chive crostini

White truffle oil & garden cress

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### Pan Seared 10oz Irish Hereford Sirloin Steak (€6.95 supp)

With crisp onion rings & pepper sauce

### Herb pork schnitzel

Garlic cream sauce, red cabbage & apple

### Southern marinated chicken supreme

With lemon & thyme sauce, roast vine cherry tomatoes

### Butter baked hake fillet

Parmesan crisp, melange of nut brown buttered greens, lemon beurre blanc sauce

### Spinach & ricotta cheese tortellini

Cooked in a pesto cream veloute with parmesan shavings

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

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### Elaine's Oreo Ice cream cake

With mixed berry coulis

### Fresh Strawberry Pavlova

With dairy cream, fruit puree & anglaise

### Homemade sticky toffee pudding

With butterscotch sauce & caramel ice cream

### Apple & Berry crumble

Vanilla bourbon ice cream & crème anglaise

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### Bewleys' Tea / Coffee

€30.00