



STARTERS

Soup of the Evening served with Fresh Breads

Catalan Style Seafood Soup: a Light Saffron Broth with Poached Seafood
Served with Crunchy Bread

Prawn and Pink Grapefruit Salad: Coconut, Mint, Coriander,
Mixed Leaves tossed in a Sweet Thai Chilli Dressing

Crisp Duck Confit on Potato Rosti Dressed with a Honey Sheep's Milk Yoghurt,
Pickler Red Onion and Herb Oil.

Chickpea and Quinoa Cakes on Warm Mixed Vegetables in Cider
and Rapeseed Oil Dressing

MAINS

Char-Grilled Fillet Steak, Root Vegetable Puree, Confit Potatoes, Sautéed Wild
Mushrooms and Spinach with your choice of Béarnaise Sauce or Brandy Pepper Sauce.

Seared Fillet of Hake with Mussels, Samphire, Sautéed Potatoes,
Sauce Bouillabaisse and Rouille

Lemon and Garlic Supreme of Chicken with Green Couscous and a Light Harissa
and Yoghurt Dressing

Crisp Fried Cod with Minted Crushed Peas, Crisp Potatoes
and Traditional Tartar Sauce

Curry Grilled Mixed Vegetables with Onion Sambar.

DESSERTS

Anais Stewed Seasonal Fruits, Sweet Vegan Yoghurt,
Vegan Meringues and Raspberry Sorbets

Chocolate Mousse, Butterscotch Sauce, Vanilla Ice-cream and Honeycomb

Apple and Cinnamon Crumble with Elder Flower Custard and Strawberry Ice Cream

Irish Artisan Cheeseboard with Fresh Fruit & Crackers
(Plenty for 2)

