



SAMPLE LUNCH & DINNER MENU

To Start

Chicken and Mushroom Bouchee (1,3,7,10,12)
With Tarragon Veloute

Goats Cheese Tartlet, Roasted Peppers & Squash
Red Onion Confit, Baby Rocket Salad (1,3,7,8,10,12)

Homemade Cream of Cauliflower Soup
With Crème Fraiche (7,9)

Main Course

Prime Roast Sirloin of Beef with Red Wine & Thyme
Yorkshire Pudding, Creamy Mash Potato,
Rich Roast Gravy (1,3,7,9,12)

Fillet of Chicken with Herb Stuffing (6,7,9,12)
Wrapped in Parma Ham, with Mushroom Cream Sauce

Oven Baked Fillet of Hake (1,4,7)
Sundried Tomato Mash, Mango Herb Salsa

Desserts

Homemade Chocolate Brownie with Vanilla Ice Cream
Lemon Cheesecake with Berry Compote
White Chocolate Raspberry Panacotta with Crème Chantilly

Freshly Brewed Tea & Coffee

3 course meal, € 32.00 per person

2 course meal, € 26.00 per person

menu