

# RESTAURANT MENU

**Glass of Bubbles on arrival**

## STARTERS

### **Freshly Blended Cream of Leek and Potato Soup**

Topped with Focaccia croutons and chervil cream.

1, 2 (WHEAT), 6, 7

### **Crisp Peking Duck Spring Roll**

Set On A Red Onion and Pear Marmalade drizzled with a hoisin & sesame seed glaze

2 (WHEAT), 4, 7, 12

### **Tossed Winter Salad with Ardsallagh Goats Cheese and Cranberries**

With mixed seeds and golden raisins all bound with a raspberry and red wine vinaigrette

7, 9

### **Aran Seafood and Shellfish Chowder**

Freshly blended with garden herbs, Noilly Prat and finished with crushed water biscuits

1, 2 (WHEAT), 3, 4, 5, 7, 8, 14

## MAIN COURSE

### **Slow Braised Blade of Angus Beef (IRISH)**

on a bed of creamy champ, topped with blushed dried tomato, red wine and thyme Jus.

1, 7, 14

### **Baked Fillet of Atlantic Cod**

wrapped in Serrano ham, set on a bed of champ potato, served with a wild mushroom and thyme sauce.

5, 7, 14

### **Traditional Oven Roasted Turkey and Limerick Ham**

Served with a herb stuffing, cranberry fig and chutney, red wine and rosemary jus.

1, 2 (WHEAT), 7, 14

### **Spinach and Ricotta Tortellini**

Poached pasta parcels of spinach and ricotta cheese served with a wild mushroom, roast garlic and chive cream.

1, 2 (WHEAT), 4, 8

**All mains served with fresh market vegetable and potato**

## DESSERT

### **Home-made Assiette of Festive Desserts**

Chocolate Gateau / Caramel & Ginger Slice / Oreo Cheesecake

2 (WHEAT), 4, 7, 13, 14

**Followed by Freshly Brewed Tea or Coffee**

ALLERGEN INDEX: 1. Celery 2. Cereals containing gluten 3. Crustaceans  
4. Eggs 5. Fish 6. Lupin 7. Dairy 8. Molluscs 9. Mustard 10. Nuts  
11. Peanuts 12. Sesame seeds 13. Soya 14. Sulphur dioxide

**Events and Hospitality  
Services**