



Starters

Cream of Roast Root Vegetable Soup with Chive Crème Fraiche

Rosemary & Garlic Crusted Wedges of Brie, Dressed Salad Leaves, Cranberry & Orange Compote

Traditional Caesar Salad with Baby Gem Lettuce, Crisp Bacon Lardons, Garlic Croutons, Parmesan Cheese, Caesar Dressing

Oak Smoked Salmon Rosette Served on Guinness Bread , Philadelphia Cream Cheese , Baby Leaves , Citrus salad Salsa

Main Course

Grilled **8oz** Sirloin Steak,

Accompanied with Steak House Chips, Side Salad, Beer Battered Onion Rings, Creamy Peppercorn Sauce & Vine Roasted Tomatoes
(Supplement €5)

Baked Fillet of Atlantic Cajun & Lemon Pepper Salmon
Served Mediterranean Roasted Vegetables, Timbale of Wild Rice, Rocket Pesto

Braised Shank of Wicklow Lamb
Served on Spring Onion Mash, Rosemary & Red Wine Jus

Poached Breast of Free Range Chicken, Basil & Parsley Mousseline, Sautéed Potato and Finished with Guinness & Wild Mushroom Jus

Spinach & Ricotta Tortellini
Coated In a Tomato Provencal with Fresh Basil & Parmesan Cheese

Dessert

Mango & Passionfruit Cheesecake, Raspberry Coulis, Chantilly Cream
Traditional Homemade Apple Pie with Crème Anglaise & Vanilla Ice Cream
Individual Sticky Toffee Pudding Caramel Sauce & Honey Comb Ice Cream
Fresh Berry Meringue Crown, Vanilla Cream Duo of Coulis