

Chefs Homemade Cream of Roasted Red Pepper & Celery Soup

Duo of Oak Smoked & B-B-Q Salmon

On a bed of tossed leaves and lemon dressing.

Duck liver pâté

With seasoned salad, Cumberland jelly & Melba toast

A salad of Smoked Chicken & Feta Cheese

Drizzled with a basil & garlic dressing

Chilled fantail of Honeydew Melon

Garnished with Fresh Fruit and an Iced Citrus Sorbet

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Prime Roast Sirloin of Irish Beef

Served with a rich Chasseur Sauce

Poached Darne of Salmon

Topped with buttered shrimps, coriander & lemongrass cream sauce

Grilled Supreme of Chicken

Served on a bed of creamed leek & pancetta with a mushroom sauce

Baked fillet of Sea Bass

Served on a bed of Vegetable julienne with a rich tomato & basil sauce

Penne Pasta tossed

With roasted Mediterranean vegetables in a pesto cream sauce finished with parmesan

Pan Fried Sirloin Steak

Served with sauté onions & mushrooms café de Paris butter

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Warm Sticky Toffee Pudding

Served with a rosette of freshly whipped cream

Meringue nest

Filled with cream & fresh fruit served a duo of sauce

Chocolate Chip & Baileys Cheesecake

Drizzled with Butterscotch Sauce

Fresh Fruit Salad

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Freshly Brewed Tea or Coffee