

# Sample Dinner Menu

## Starter

Homemade Soup of the Day

Served with Master Chefs fresh brown bread (1,3,7)

Garlic Bruschetta

Ciabatta bread topped with garlic butter, sliced tomato, pesto, cheese (1,3,7)

Caesar Salad

Baby gem lettuce, croutons, parmesan shavings & crispy bacon tossed in a caesar dressing (1,3,4,7,10)

## Main Course

Roast Rib of Beef

Slow roast rib of Irish beef, red wine jus & Yorkshire pudding (1,3,7,)

Chicken Pascal

Pan fried breast of chicken, filled with herb stuffing & wrapped in bacon with roast gravy (1,12)

Oven Baked Darné of Salmon

Served on stir fried vegetables with dill cream sauce (4,7)

Main course dishes served with a seasonal selection of organic vegetables & potatoes.

Freshly harvested from Master Chefs own Ellan Farm.

## Dessert

White Chocolate Cheesecake

Seasonal berry coulis (1,3,7)

Pear & Almond Tart

With fresh cream & summer fruit (1,3,7)

1.Gluten 2.Crustaceans 3.Eggs 4.Fish 5.Peanuts 6.Soyabeans 7.Milk 8.Nuts 9.Celery  
10.Mustard 11.Sesame Seeds 12.Sulphur Dioxide & Sulphites 13.Lupin 14.Molluscs

In accordance with HSE Food Safety Guidelines, we advise that our meals contain the allergens as numbered above.  
Please note that our kitchen handles multiple food allergens & some items may contain trace elements of soy & peanuts.



# KIDS MENU

## Main Course

Bangers & Mash

1.7.9.12

Chicken Goujons & Chips

1.3.7.12

Fish Goujons & Chips

1.3.4.7

Penne Pasta with Tomato Sauce  
or Butter

1.3.7.9

Baby Bowl

7.9

## Dessert

Chocolate Brownie & Ice-Cream

.1.3.7.8

Selection of Ice-Cream

.3.7

Jelly & Ice-Cream

.3.7

If your children suffer from any form of allergies or have any dietary requirements, please consult the manager.

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10.Mustard 11.Sesame Seeds 12.Sulphur Dioxide & Sulphites 13.Lupin 14.Molluscs