

As this is a 5 course meal it must be
ordered by the whole table.

Aperitif

Domaine des Cassagnoles, colombard 2009, south west of
France

Or

Domaine des Cassagnoles, Cabernet Sauvignon
2007,

South West of France

Or

Domaine de Cressance, Myriades Rose 2008, South East
of France

Starters

Soupe du jour

Homemade Chicken Liver Parfait
with Red Onion Marmalade

Wexford Mussels
Cooked in White Wine and Shallots

Poached Pear and Blue Cheese Salad with Port Dressing

Sorbet

Main Courses

Cornfed Chicken Supreme
with Mash Potatoes, Smoked Bacon and wild mushroom
Sauce

80z Sirloin Steak
with Pommes Lyonnaise and Green Peppercorn sauce or
Garlic Butter

Pan Fried Sea Bass
with Mousseline Potatoes and Garden pea Sauce

Spinach and Ricotta Tortellini in Pesto and Gruyere
Cream

Red Pepper and Gruyere cheese Quiche with Pesto
salad

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|---|-------|
| Side of Vegetable or Potatoes supplement | €2.00 |
| Lyonnaise Potatoes supplement | €3.00 |

Desserts

Tarte Tatin with Vanilla Ice Cream

Traditional Crème Brulee

Breton Pudding with vanilla ice-cream

Strawberry Millefeuille with vanilla Cream

Selection of Ice Cream

Tea/Coffee

€24.95