

Starters

Soup of the Day

Poached Pear and Blue Cheese salad
with Port Dressing and Toasted Walnuts Sauce

Wexford Smoked Salmon
With Dill Pickled Cucumber and Chive Crème Fraiche

Home Rolled Black Pudding stuffed with Toulouse Sausage
served with Cognac and green Peppercorn Sauce

Main Courses

8 Oz Irish Rib eye Steak
with Pommés Lyonnaise and Peppercorn Sauce

Irish Supreme of Chicken
filled with Chorizo and Lardons Farce, served with Morel Cream

Sea Trout
with Grilled Almond Butter and Smoked Salmon Sausage

Spinach and Ricotta Tortellini
in Pesto and Gruyere Cheese

Dessert Menu

Crème Brulee

Baked Alaska

Crepes Suzette

Cheese Plate

Tea/Coffee

€35.00