

## Mains

*Aged Prime Sirloin of Irish Beef*  
*Slow Roasted Shallots & Rich Red Wine Sauce*  
€65.00

*Traditional Beef Wellington Accompanied by*  
*Mushroom Duxelle Jus Natural*  
€70.00

*Breast of Organic Chicken, Smoked Gubeen Cheese*  
*Leek & Red Pepper & Plum Tomato Beurre Blanc*  
€55.00

*Roast Rack of Lamb Herb Crust*  
*Shallot & Garlic compote with Rosemary Jus*  
€65.00

*Baked Fillet of Cod with a Crisp Cheese & Herb Crust*  
*Pomee Puree & Tomato Sauce*  
€48.00

*Slaney Salmon in Puff Pastry Savoury Rice*  
*Filling Garlic & Spring Onion Cream*  
€48.00

*Seared Atlantic Seabass*  
*Herb Mash, Roast Vine Tomatoes & Lime Beurre Blanc*  
€65.00

*Traditional Breast of Turkey with Honey Baked Ham*  
*& Cranberry Sauce*  
€55.00

*Vegetarian Options*

*Provencale, Vegetable & Brie Pitliviere Bake with Pesto Cream*

*Provencale, Courgettes, Aubergine, Peppers, Onions in Tomato  
Sauce encased in Puff Pastry & Baked*

*Sautéed Wild Mushrooms presented in a Brioche Case with Mixed  
Salad Leaves & Scented with Cep cream*

*Ricotta & Spinach Cannelloni,  
Fresh Tomato Sauce & Parmesan Shavings*

*Honey Roasted Mixed Mediterranean Vegetables  
With Cous Cous & Lentils*

*For a choice of Main Course there is an additional charge of  
€10.00 per person*