

Mains

Aged Prime Sirloin of Irish Beef
Slow Roasted Shallots & Rich Red Wine Sauce
€70.00

Traditional Beef Wellington Accompanied by
Mushroom Duxelle Jus Natural
€75.00

Breast of Organic Chicken, Smoked Gubeen Cheese
Leek & Red Pepper & Plum Tomato Beurre Blanc
€65.00

Roast Rack of Lamb Herb Crust
Shallot & Garlic compote with Rosemary Jus
€70.00

Baked Fillet of Cod with a Crisp Cheese & Herb Crust
Pomme Puree & Tomato Sauce
€55.00

Slaney Salmon in Puff Pastry Savoury Rice
Filling Garlic & Spring Onion Cream
€65.00

Seared Atlantic Seabass
Herb Mash, Roast Vine Tomatoes & Lime Beurre Blanc
€75.00

Traditional Breast of Turkey with Honey Baked Ham
& Cranberry Sauce
€65.00

*All main courses are accompanied by the Chef's Selection of Fresh Seasonal
Vegetables & Potatoes*