



Breakfast Menu

Fruit Juice

Chilled orange or grapefruit juice

Choice of Cereals

A wide range of breakfast cereals and muesli

The Healthy Option

Fruit selection from the buffet served with natural yogurt

Or

The Traditional Irish Breakfast

Bacon, sausage, tomato, hash brown
and fried or scrambled egg

Or

Grilled Kipper

Or

Cold Platter

From our Bakery

Crusty rolls, soda bread or toast,
croissants and pastries

Served with butter and preserves

Tea or Coffee

Children's Breakfast Menu

Fruit Juice

Chilled orange or grapefruit juice

Choice of Cereals

A wide range of breakfast cereals and muesli

Bacon, sausage and fried or scrambled egg

Fresh roll with butter and preserves



Dinner Menu

Appetizers

Smoked Salmon and Shrimp Coronets

Wafer thin slices of oak smoked salmon with lime and coriander marinated shrimps.
Served with a warm blini and light horseradish cream.

Caesar Salad

Classic salad with an anchovy dressing garnished with bacon lardons,
crunchy garlic herb croutons and fresh parmesan shavings.

Wild Boar Terrine

Served with tomato and basil bread, red onion and ginger and apple chutney.

Asparagus with Blue Cheese Glaze

Shrimps, mussels, calamari and crab finished in a lime and coriander
and glazed under the grill.

Fresh Soup of the Day

Ask your waiter what the Chef has prepared today.
Served with hot chunky bread.

Main Courses

Grilled Fillet of Sea Bass

Served on a bed of asparagus, risotto, baby fondant potato and ribbon vegetables.
Finished with a drizzle of leek jus and lemon and tomato dressing.

Braised Lamb Shank

Braised lamb shank in a red wine and balsamic jus reduction served on a cushion of root vegetable mash.

Roast Sage and Bacon Pork Fillet

Finest pork fillet wrapped in bacon and sage and slow roasted.
Carved and set on a bed of root vegetable mash, with ribbon vegetables.
Finished with a light grain mustard sauce.

Grilled Fillet Steak "Oscar"

Centre cut fillet of beef grilled to your liking, served with fondant potato on a bed of wild mushroom jus.

Italian Style Chicken Breast

Prime chicken breast stuffed with tarragon and roasted cherry tomatoes.
Served with a white bean and vegetable ragout and baby dauphinoise potato.
Finished with roasted pine nuts and basil oil.

Oriental Stir Fry with Ginger Egg Noodles

Fine cut Chinese vegetable, stir fried in our own oyster and coriander sauce.
Served over a bed of ginger egg noodles.

Main courses served with a selection of market vegetables and potatoes OR tossed salad.
Please ask about our Chef's alternative vegetarian options.

Desserts

Please see Dessert Menu for our full selection



Childrens Dinner Menu

(Under 12 years of age)

Starters

Orange Juice

Home made Soup of the Day

Bread roll with butter

Main Courses

Chef's Joint of the Day

or

Chicken Fingers

or

Cajun Pasta

Main courses served with creamed potatoes or fries and vegetables

Desserts

Please see Dessert Menu for our full selection

Milk or medium soft drink



Dessert Menu

Trio of Chocolate

A tower of milk, dark and plain chocolate mousse served with mango coulis.

Forest Fruit Tear

Forest fruits mousse topped with whole berries served with a balsamic reduction sauce.

Lemon Citrus Tart

Our own special tart with caramelised sugar accompanied with redcurrant coulis.

Champagne Sorbet

Refreshing Lemon Sorbet finished with champagne and strawberries.
A feast for the eyes!

Fruit Ice Creams

A Choice of the finest vanilla, strawberry and chocolate ice cream served on a bed of mixed fruits and topped with a rich chocolate sauce.

Continental Cheese Board

A choice of Irish and French Cheeses from our display served with sliced fruits and biscuits.

Tea or Coffee