

**to start:**

Roasted Finnebroque Vension Sausage,  
Served on Sautéed Dutch Cabbage, with Smoked Bacon and Red Wine Jus

Baked organic Smoked Salmon, Leek and Cream Cheese Roulade  
Served with Baby Leaf Salad and White Asparagus Cream

Duck Liver and Foie Gras Parfait,  
With Granny Smith and Grape Chutney, Toasted Brioche

Roasted Organic Goats Cheese Hot Pot,  
With Baby Ratatouille and Garlic Olive Oil, Served with Herb Toast

Chef's Homemade Soup of the Day

**to follow:**

Grilled 12oz Irish Angus Sirloin Steak,  
Served with Duchess Potatoes,  
Glazed Field Mushroom, Brandy and Peppercorn sauce

Grilled Free Range Chicken Supreme  
Set on Chive Mash with a Velvet Chicken and Fresh Herb Veloute,  
With Buttered Broccoli

Baked Fresh Cod Steak served on Buttered Savoy Cabbage with a Tomato Cream Veloute  
Sauce, Parmesan and Basil Crust

Roast Stuffed Fillet of Pork  
With Sausage Meat and Herbs, wrapped in Pancetta,  
Served with Button Mushrooms and Sweet Wine Cream sauce

Orzo Pasta with Root Vegetables and Garlic, served with Baby Leaf Salad

**something sweet:**

Warm Baked Chocolate and Orange Cheesecake  
Served with Crème Anglais and Vanilla Ice Cream

White Chocolate and Coconut Bombe  
Accompanied by Malibu Ice Cream and Tuile Spoon

Baked Warm Traditional Rice Pudding  
Flavored with Vanilla, served with a Crunchy Hazelnut Crumble

Palette of Homemade Ice Creams and Sorbets served with Strawberry Giboulee

Selection of Irish and French Cheeses (supplement of €5.00)  
With home made crackers and seasoned celery heart, Quince Paste