

To Start

Chef's Soup of the Day, Served with
Crusty Roll or Brown Bread

Fan-tail of Honeydew Melon Mixed Berries &
Champagne Sorbet

Breaded Garlic Mushrooms Chilli Aioli

Crispy Thai Style Prawns with Sweet Chilli Dip

Main Courses

Breast of Chicken Maryland, Grilled Tomato
and Bacon with Pineapple Ring

Clanree Rib-Eye Steak, Colcannon Mash with
Diane or Pepper Sauce
(€5 supplement for this dish)

Pan-Fried Donegal Salmon Leek Crust
& Prawn Crackers

Chef's Traditional Roast of the Day

Vegetarian Penne Pasta in a Light
Curry Cream

To Finish

Various Dairy Ice Creams

Bakewell Tart Anglaise

Cream Filled Profiteroles & Chocolate Sauce

Cheesecake of the Day