

# *Table d' Hote menu*

## *Starter*

### *Homemade Soup of the Day*

*(Please check with your server for allergens)*

*Goats Cheese and Roast Beetroot, Cos & Celery Salad, Pine Nuts with Balsamic Dressing*

*(Contains: Milk, Sulphites, Nuts)*

### *Atlantic Seafood Chowder*

*(Contains: Milk, Fish, Molluscs, Crustaceans, Celery)*

*Traditional Caesar Salad, Garlic Croutons, & Parmesan Shavings*

*(Contains: Milk, Fish, Wheat)*

### *Potato Dumplings in Beef Broth*

*(Contains: Milk, Wheat)*

## *Main Course*

*Fillet of Salmon, Cauliflower Florets, Prawn & Chili Bon Bon, Horseradish Cream*

*(Contains Milk, Wheat, Fish, Crustaceans)*

*Roast Round Eye of Beef, Celeriac & Horseradish Mash, Red Wine Jus,  
Bacon & Scallion Croquettes*

*(Contains: Milk, Wheat, Celeriac, Sulphites)*

*Baked Cod, Braised Fennel, Pea & Crème Fraiche*

*(Contains Milk, Fish, Sulphites)*

*Breast of Duck with Cannelloni Beans & Kale, Roast Garlic & Honey*

*(Contains: Milk, Sulphites)*

*Grilled Breast of Irish Chicken on a Pea & Ham Puree*

*(Contains: Milk, Sulphites)*

*Lentils & Roast Peppers with Velvet Cloud Yogurt*

*(Contains: Milk, Sulphites)*

*(All Served with a Selection of Vegetables and Potatoes)*

*Freshly Brewed Tea or Coffee*

*2 Courses €28.00*

*3 Courses €33.00*