



Riverside Restaurant Menus:

Full Table D'Hote Menu : €44.95 per person

Two course Menu : €29.50 per person

Three course Menu: €37.00 per person

Evening Special Early Bird Menu : €29.95 per person

Served from 6:00pm – 7:00pm

Sunday Lunch: €29.95 per person

Served from 12.30pm – 2.30pm

Good Evening & Welcome to Dinner In our Riverside Restaurant Sample menus

Basil & Garlic

Basil is held in reverence as a plant imbued with divine essence.

In some countries it belongs to the love goddess as a powerful protector and is sometimes carried in packets to return a lovers raving eye

Garlic Cloves in Medieval Time were used to repel vampires. Medical benefits of this herb have been recognized for centuries making garlic a favourite ingredient in Italian cuisine

Starters

A Salad of baby cos leaves, with marinated chicken garlic croutons in a rich creamy Caesar dressing with parmesan cheese

Fresh cream of vegetable soup enriched with dairy cream and rye bread croutons

Brioche crumb encrusted brie presented on a panache of baby mixed leaves and cranberry sauce

Aromatic Beef and Wok fried vegetable spring roll served on a bed of baby salad leaves accompanied by sweet chilli chutney

Trio of Sunkissed continental Galia, Cantaloupe and Watermelon garnished with fresh fruit salsa and wild berry coulis

Homemade Chicken and Bacon terrine layered with baby leek served with crispy garlic toast and plum chutney

Oak Smoked Salmon filled with cold water shrimps bound in a tangy Marie Rose sauce with baby salad leaves drizzled with honey mustard dressing

A' la Carte pricing:

Soup of the Evening: €6.50 per person

Starters €8.50 per person

Refresher:

Iced Lemon Sorbet

Chilled Peach and Pear soup infused with mint

Rosemary & Shallots

**“Rosemary has the reputation for strengthening the memory. It has become the emblem of fidelity for lovers. In time past, it was worn around the neck as a powerful charm against witches spells
Shallots originated in Asia Minor and became an onion substitute
because of its softer taste and aroma. Mild flavoured shallots balls are highly prized for use in soups and stews,
in salads and salad dressings and are an important ingredient in French recipes”**

Main Courses:

Sirloin of “Meadow Sweet” Angus Beef, slow roasted with Dijon Mustard, garlic bulbs and mountain thyme sprigs carved to your liking on a wild mushroom and scallion Idaho Champ, port wine reduction and Basil Hollandaise Foam
€24.95

Steaklette of “Moville Bay” Salmon wrapped in Beechwood Smoked Ham and Pan fried with Citrus zests and Caperberries nestled on a pencil asparagus white wine risotto, plum tomato and Mediterranean Vegetable broth
€22.75

Knockdrinna Farm Cornfed Originally reared chicken filled with feta cheese, spinach leaves and winter herbs, baked with a rosemary infused olive oil and complimented by a winter garden butternut squash and Brambly Apple relish
€18.25

Tartlette of Lavistown House goats cheese and Mediterranean vegetables baked in a savoury herb egg custard with a crispy shortcrust pastry base, organic greens tossed with pumpkin seeds and red wine braised onion marmalade
€18.25

Tranche of South Pacific Sea Bass seasoned with flavours and scents of the Orient delicately baked and nestled on a sauté of Pak Choy leaves in a coconut and lemongrass fusion, Bannow Bay Mussels
€28.60

Shellumsrath Duckling roasted on the bone with citrus fruits and ginger, carved and parred by a warm salad of Egg noodles tossed with Lotus nuts finished with aubergine chips and a sweet chilli and nectarine marmalade.
€26.80

Entrecote of Kilcross locally produced Beef, seasoned with milled pepper and sea salt crystals and pan fried to your requirements, flamed in cognac and served with a wild garlic and herb butter, spicy potato stack
€27.85

Medallion of “Klein Karoo” South African farmed Ostrich, crusted with peppercorns and pan seared to your requirements served on an almond croquette and red onion marmalade
€26.40

**All our Main courses are served with Fresh Market Vegetables & Potatoes.
“Seasonal ingredients from our chef’s garden”**

*Wok fried spinach leaves with toasted pine nut kernels and coriander
Fingerling Potatoes, sauté of red onions, rosemary and sage butter
Bouquet of organic pencil asparagus spears tossed in a wild garlic and herb fondue*

€3.50 per portion

Thyme & Sunflower

Thyme denoted graceful elegance to the Greeks” you smell of thyme” was one of the finest compliments an ancient Greek would receive. Thyme is derived from the greek word meaning courage and Roman Soldiers bathed in thyme water to give them vigor

Sunflower derives its name from helios, the greek word for sun. It was cultivated by the American Indians some 3,000 years ago. Aztec priestesses were crowned with sun flowers. Large scale cultivation began in Russia where the seeds are sold on street corners and offered in restaurants

Desserts

Chablis white wine Syllabub infused with citrus zest and a hedge grown berry compote.

Chef's selection of Ice Creams nestled in a crisp delicate tuile basket with a duo of fruit coulis and seasonal fruit

Stack of vanilla scented cream filled profiteroles drizzled with a rich chocolate fondant sauce and a scattering of strawberries

Warm sticky Ginger Pudding topped with a honeycomb Ice Cream and butterscotch sauce.

Bailey's Chocolate Chip mascarpone cheesecake set on a crumble biscuit base with a quenelle of fresh cream

Banoffi Pie with light vanilla Anglaise topped with a quenelle of fresh cream garnished with seasonal fruit

Crème Brulee infused with vanilla extract with a golden caramel crust and a quenelle of fresh cream

A' la Carte pricing:

Dessert of the Evening: €8.50 per person

Why not finish the evening with one of our Liquor Coffees
€6.50

Sample Menu
Early Bird Menu with a glass of our House Wine
Served from 6:00pm-7:00pm daily

A Salad of baby cos leaves, with marinated chicken garlic croutons in a rich creamy Caesar dressing with parmesan cheese

Fresh cream of vegetable soup enriched with dairy cream and rye bread croutons

Aromatic Beef and Wok fried vegetable spring roll served on a bed of baby salad leaves accompanied by sweet chilli chutney

Trio of Sunkissed continental Galia, Cantaloupe and Watermelon garnished with fresh fruit salsa and wild berry coulis

Sirloin of "Meadow Sweet" Angus Beef, slow roasted with Dijon Mustard, garlic bulbs and mountain thyme sprigs carved to your liking on a wild mushroom and scallion Idaho Champ, port wine reduction and Basil Hollandaise Foam

Steaklette of "Moville Bay" Salmon wrapped in Beechwood Smoked Ham and Pan fried with Citrus zests and Caperberries nestled on a pencil asparagus white wine risotto, plum tomato and Mediterranean Vegetable broth

Knockdrinna Farm Cornfed Originally reared chicken filled with feta cheese, spinach leaves and winter herbs, baked with a rosemary infused olive oil and complimented by a winter garden butternut squash and Brambly Apple relish

Tartlette of Lavistown House goats cheese and Mediterranean vegetables baked in a savoury herb egg custard with a crispy shortcrust pastry base, organic greens tossed with pumpkin seeds and red wine braised onion marmalade

*8oz Entrecote of Matured prime Irish beef pan seared and cooked to your requirement served with spicy Idaho potato wedges and a brandy pepper sauce
(€10.00 Supplement)*

Chablis white wine Syllabub infused with citrus zest and a hedge grown berry compote

Chef's selection of Ice Creams nestled in a crisp delicate tuile basket with a duo of fruit coulis and seasonal fruit

Stack of vanilla scented cream filled profiteroles drizzled with a rich chocolate fondant sauce and a scattering of strawberries

Warm sticky Ginger Pudding topped with a honeycomb Ice Cream and butterscotch sauce

Freshly Brewed Tea/Coffee

€29.95

WELCOME TO LUNCH IN OUR RIVERSIDE RESTAURANT

SAMPLE MENU

Homemade Chicken and Pheasant Terrine served with crisp toast and red onion marmalade on a bed of fresh mesclun leaves drizzled with honey mustard dressing

A Salad of Baby cos, Marinated Chicken and garlic croutons bound in a creamy caesar dressing with parmesan shavings

Duo of Continental Melon, garnished with summer fruit and wild berry coulis

Brioche crumb encrusted Brie with a crisp and cranberry compote on a bed of mesclun leaves

A Classic Prawn Cocktail served with a chiffonade of cos hearts and tropical pineapple in a tangy Marie Rose sauce

Fresh cream of Vegetable Soup enriched with dairy cream and rye bread croutons

Maple roasted Turkey Crown and Dijon Honey glazed Ham served with a traditional sage onion stuffing with a port wine jus, cranberry compote

Homemade Raviolis of farmhouse ricotta cheese and organic spinach leave slow poached in a parmesan broth with artichoke hearts and butternut squash, drizzled with a basil pesto oil

Delice of North Atlantic "Moville Harbour" Salmon, seasoned with citrus Mediterranean spices and lightly baked with young herbs nestled on a lentil and baby leek confit with a Chablis white wine chive cream

Whole Sirloin of mature Celtic Beef roasted with garlic cloves and a rosemary oil and carved on a baby leek and seed mustard potato mash, red wine Jus

Supreme of Cornfed Chicken stuffed with Brambley Apple and Winter Butternut Squash, sage shallot farce pan roasted and pared with homemade orchard stone fruit chutney

Escalope of "Tuskar Rock" Atlantic Codling rolled in a brioche crumb infused with scents and flavours of Christmas golden baked on a chiffonade of winter greens

Chefs Selection of Ice Creams nestled in a delicate tuile basket with a duo of exotic fruit coulis

Stack of Vanilla scented cream filled Profiteroles drizzled with a rich chocolate fondant sauce and a scattering of strawberries

Baileys and Chocolate chip Mascarpone Cheesecake set on a crumbly biscuit base with a quenelle of fresh cream

Delicate Meringue Nest filled with chantilly cream and wild berries

Chilled Lemon and white wine Syllabub infused with citrus zest and hedge grown berry compote

Symphony of chefs miniture desserts with tropical fruit coulis

Sunday Lunch €29.95