

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 mesculin 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 mesculin 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 "Menville 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