



***Good Evening & Welcome to Dinner
In our Riverside Restaurant
Sample menu***

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

Soup of the Evening: €6.50 per person

Starters €8.50 per person

Full menu : €49.95 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

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

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Sample Menu
Early Bird Menu with a glass of our House Wine*

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 Capersberries nestled on a pencil asparagus white wine risotto, plum tomato and Mediterranean Vegetable broth

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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)*

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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