

# Early Bird Menu

Two Courses €22.00

Served until 7.30pm each evening

## Starters

### Smoked Salmon and Beetroot Salad

Smoked Salmon and Beetroot Salad with Lemon, Dill and Creamy Yogurt Dressing

### Trio of Chicken Terrine

Served with a Lightly Spiced Relish

### Soup of the Day

Freshly made each day

### Cajun Chicken Wings

With Hidden Valley Ranch Sauce

## Main Courses

### Penne Puttanesca (V)

Penne Pasta Infused with Sun-dried Tomatoes, Olives, Garlic, Basil and Cherry Tomatoes

### Breast of Irish Chicken

Grilled Breast of Chicken, served with Smoked Bacon and Merlot Sauce and Placed on Gratin Potatoes.

### Braised Meatballs

Trio of Meatballs, Pork, Lamb and Beef in a Rich Tomato Sauce Smothered with Mozzarella Cheese and Served with Spaghetti

### Fillet of Irish Salmon

Fillet of Salmon Drizzled with Pesto Sauce and served on A Bed of Sauté Courgettes and Peppers

### Irish Rib-Eye Steak €3.50 supplement

Char-grilled Rib-Eye Steak, with vine ripe tomatoes.

### Thai Green Chicken Curry

Diced Chicken With exotic Spices Combined with Coconut Milk and Served with Basmati Rice

# Desserts

## **House Baked Apple Pie \***

Fresh apple baked in short-crust pastry, served with fresh cream and ice-cream.

## **Warm Chocolate Fondant \***

Rich chocolate sponge pudding accompanied by vanilla ice-cream

## **Double Chocolate Mousse \*\***

A Delight of Double Belgium Chocolate Mousse served with creme chantilly

## **Lemon Cheesecake \*\***

Zesty Lemon Cheesecake accompanied by a large dollop of mixed berry compote

## **Tiramisu \***

Classic Tiramisu served with a generous scoop of ice-cream

## **Selection of Ice-Cream \***

Served in a tuile biscuit basket and drizzled with Torani chocolate sauce

**\* Contains nuts or nut traces**

**\*\* Gluten Free**