

Dinner

**Breast of Chicken in a Tandori Marinade on a Crisp Baby Leaf Salad
Duo of Gallia & Honey-dew Melon served with a Mixed Berry Compote
Goats Cheese and Vegetable Tartlet with a Light Balsamic Drizzle
Plum Tomato and Roasted Red Pepper Soup
Traditional Sea food Chowder
Citrus Sorbet with Gin**

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**Grilled Sirloin of Irish Beef with a Confit of Mushrooms and Onions
and a Brandy and Black Peppercorn Sauce**

Pan-fried Fillet of Sea-bass with a Light lemon Cream Sauce

Roasted Half Barbary Duck with savoury stuffing and an Orange Sauce

Oven-baked Pork Fillet in a Creamy Mushroom & Bacon Sauce

Poached Chicken Spinach and ricotta Roulade in a light Tomato and Basil Sauce

Spinach & Ricotta Cannelloni

All dishes are served with fresh market vegetables & potatoes

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**Lemon Cheesecake
Selection of Ice-cream in a Brandy Snap Basket
Warm Chocolate Fudge Cake
Brambly Apple pie**

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Tea/Coffee

Price €35.00