

Complimentary Prosecco on Arrival Starters

Soup of the Day

Confít Duck Leg served with a braised red cabbage and orange reduction

Smoked Salmon and Prawn Salad

West Cork Smoked Salmon, Prawns coated in a Mary Rose sauce, dressed Horizon Hill lettuce and crispy capers

Main Course

Fillet Steak served with sautéed onions & mushroom, pink peppercorn sauce, roasted garlic butter and homemade potato wedges

Oven Roasted Fillet of Monkfish on a bed of chorizo risotto, herb oil and roasted greens

Pan Seared Chicken Supreme served with a leek purée, potato rosti, thyme jus and honey roasted carrots & parsnips

Wild Mushroom Risotto
served with toasted walnuts, parmesan crisp and a dressed rocket
salad



Desserts

Meringue Nest served with fresh whipped cream and a fresh fruit medley

> Lemon Curd Tartlet with a blueberry compoté and whipped cream

Indulgent Warm Chocolate Brownie topped with a sweet strawberry couli and scoop of raspberry sorbet

Tea & Coffee

Followed By

Live music from Bo Collins

