

€50 per person + 10% service charge



## ***3 Course Set Dinner Menu***

### **Soup of the day**

*Served with our homemade brown bread*

### **Classic Wild Atlantic Prawn Cocktail**

*Gleasons Marie Rose sauce*

### **Chef's Chicken Liver Paté**

*Served with raspberry coulis and Melba toast*

### **Fried Calamari**

*lime & Cajun remoulade*

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### **Half Roast Crispy Duck**

*with apricot & pinenut stuffing, orange & port sauce*

### **Pan Fried Fillet of Fresh Plaice**

*Served with a lemon Beurre Blanc (when available)*

### **Oven Roast Supreme of Free-Range Chicken**

*Herb stuffing, red wine jus, fondant potato and green beans*

### **Beef and Guinness Pie**

*Slow cooked sirloin of beef casserole, with onions and mushrooms and topped with puff pastry*

### **Penne ai Funghi**

*penne pasta, shiitake mushroom sauce (v), Parmesan shavings, toasted sourdough*

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### **Homemade Apple Tart**

### **Tiramisu**

### **Chef's Profiteroles**

### **Lemon Meringue Roulade**

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### **Tea / Coffee**

*\* Please note that this menu is a sample only. Actual menu items may vary based on availability.*