

€47 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

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

Homemade Apple Tart

Tiramisu

Chef's Profiteroles

Lemon Tart

Tea / Coffee

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