

# RESTAURANT 3 COURSE SET DINNER MENU £29.95 7PM – 11PM

### **APPETIZERS**

Green Asparagus with hollandaise sauce & a poached egg
Grilled Goats Cheese salad with beetroot, apple & walnut sherry dressing
Haddock & Salmon Fishcake with crème frâiche
Smoked Salmon Tartar with avocado, mango & rocket
Carpaccio with rocket and parmesan shavings

#### **MAINS**

Chargrilled Salmon on a bed of spinach with hollandaise sauce
Pork Belly with braised fennel
Rib Eye Steak with béarnaise sauce & fries
Mushroom Risotto with parmesan & truffle oil
Chicken Schnitzel with red coleslaw salad

#### **DESSERTS**

Panettone bread & butter pudding
Flourless chocolate cake
Fruit Salad
Selection of ice cream

Selection of Cheeses with Quince supp 5

## **TEAS & COFFEES**

Filter, Espresso 3.35

Double Espresso, Cappuccino 3.75

Irish Coffee 9

English Breakfast Tea & a Choice of Herbal Teas 3.50

## **DESSERT WINE**

Domaine de Grange Neuve 2011 8.50 / 32

#### MENU SUBJECT TO CHANGE DEPENDING ON AVAILABLITY