



Starters

<i>Classic Prawn Cocktail</i> <i>on a Chiffonade of Crispy Iceberg Lettuce</i>	€13.00
<i>Mediterranean Salad with Olives, semi-sundried</i> <i>Tomatoes, Prosciutto and Parmesan Shavings</i>	€13.00
<i>Carpaccio of Beef</i> <i>with Tuscan Truffle Oil and Rocket Leaves</i>	€13.00
<i>Cream Soup of the Evening</i>	€ 7.50
<i>Consommé of the Evening</i>	€ 7.50
<i>Sorbet of the Evening</i>	€ 6.00

Main Courses

<i>Grilled Filet of Prime Irish Beef</i> <i>with an aged Port wine Jus</i>	€33.00
<i>Oven Roast Barbarie Duck Breast with a mixed Berry Sauce</i>	€28.00
<i>Pan-fried Fillet of Atlantic John Dory</i> <i>with a Dill Cream Sauce</i>	€32.00
<i>Seared Medallions of Monkfish</i> <i>served with a light Garlic Cream Sauce</i>	€32.00
<i>Italian Summer Truffle flavoured Mushroom Arborio</i> <i>Risotto served with a mixed seasonal salad</i>	€16.50

Desserts

<i>Pear & Almond Tart</i> <i>served with Crème Anglaise and Vanilla Ice Cream</i>	€10.00
<i>Iced Grand Marnier Parfait with a Forest Berry Compote</i> <i>and dark Chocolate Sauce</i>	€10.00
<i>Opera Cake with Crème Chantilly and Mocha Coffee Ice Cream</i>	€10.00
<i>Selection of Irish Farmhouse Cheese with Crackers</i>	€13.00

