

# SAMPLE MENUS

## SAMPLE RESTAURANT DINNER MENU

### TO START

#### FRESH HOMEMADE SOUP OF THE DAY

Served with a selection of homemade breads

#### BLACK PUDDING & POACHED EGG SALAD

Warmed Tournafula black pudding, fresh garden leaves, crispy bacon and topped with a fresh organic poached hens egg and finished with a cider butter sauce

#### WARM SALAD OF ST TOLA GOAT'S CHEESE

Smooth & creamy goats cheese wrapped with serrano ham, set on a sweet red pepper compote and finished with a rocket pesto

#### POTTED CRAB & APPLE SALAD

Potted Castletownbere crab with gala apple, a toasted mini brioche accompanied by celeriac and apple rémoulade

#### PEPPERED FILLET OF MACKEREL

Delicious peppered mackerel fillets set on a tian of spring onion potato salad accompanied by marinated French beans, pickled cucumber & honey and grain mustard dressing

### MAIN COURSE

#### GRILLED PRIME 10OZ IRISH SIRLOIN STEAK

Set on champ potato, accompanied by a cracked black pepper & brandy sauce

#### SUPREME OF IRISH CHICKEN

Roasted supreme of chicken stuffed with chorizo, cannellini beans and sun dried tomato, placed on parmentier potatoes, finished smoked paprika and basil cream

#### FILLET OF PORK

Baked fillet of pork with a streaky bacon crust served with buttered savoy cabbage and green pepper corn sauce

#### ROAST CRISPY DUCKLING

With sauteed bok choy and mangetout topped with a ginger and pear sauce

#### SLOW BRAISED WICKLOW LAMB SHANK

Set on a bed of minted mash potato, with a quenelle of turnip and finished with a rosemary jus

#### ESCALOPE OF FRESH SALMON AND COD

Succulent escalope of salmon & cod stuffed with baby spinach, on a bed of buttered leek with a delicate shrimp bisque

### TO FINISH

#### BUTTERMILK & LIME PANACOTTA

Served with a slice of fresh lime and a biscuit crumb

#### CHOCOLATE & ORANGE DELICE

A layered chocolate and orange slice with a blood orange sorbet and wafer roll

#### FRESHLY POTTED APPLE CRUMBLE

With a hint of cinnamon accompanied by warm custard

#### ROISIN'S STICKY TOFFEE PUDDING

Smothered in delicious butterscotch sauce and accompanied by fresh cream

#### SELECTION OF IRISH FARMHOUSE CHEESE'S

Brie, red cheddar and Cashel blue served with homemade

## SAMPLE SUITE BUFFET MENU

### MAIN COURSE OPTIONS

Please choose 2 Main Course Options in Advance

#### IRISH MINUTE STEAK

Served with shallot and morel sauce

#### CLASSIC BEEF STROGANOFF

Strips of Beef served in a brandy cream and smoked paprika sauce

#### SUPREME OF IRISH CHICKEN

Roasted supreme of chicken stuffed with chorizo, cannellini beans and sun dried tomato, finished smoked paprika and basil

#### ESCALOPE OF FRESH SALMON AND COD

Succulent escalope of salmon & cod stuffed with baby spinach, on a bed of buttered leek with a delicate shrimp bisque

#### STIR FRIED CHICKEN

Served with green pepper and black bean sauce

#### VEGETARIAN DISH OF THE DAY

Our Chefs use the finest ingredients to produce a range of vegetarian dishes.

Served with Buttered Baby Potatoes or Rice & a Selection of Seasonal Vegetables

### TO FINISH

Please choose 2 Dessert Options in Advance

#### BAILEYS CHEESECAKE

Served with Fresh Cream

#### ROISIN'S STICKY TOFFEE PUDDING

Smothered in delicious butterscotch sauce and accompanied by fresh cream

#### CHOCOLATE & ORANGE DELICE

Served with a mango coulis and fresh cream

Followed by Freshly Brewed Tea or Coffee

