

# Autumn Special Set Menu

Glass of Ackermann white wine (France)  
or  
Glass of Ackermann red wine (France)  
or  
Glass of Domaine D'anjou rose wine

## Starters

Seafood risotto with Parmesan and herb oil

Soup of the evening

Warm black pudding and baby potato salad, apple relish, aioli

Baked flat cap mushroom, sundried tomato pesto & goats  
cheese

## Main courses

*Seafood bouillabaisse* –stew of mixed seafood in a rich tomato  
and fennel sauce with roasted vegetables served with a  
creamed herb mash

Roast supreme of chicken, mushroom and onion relish,  
portobello and tarragon cream,

Oven baked fillet of pork wrapped in serrano ham, wholegrain  
mustard mash, apple chutney, roast garlic jus

10oz Rib-eye steak, homemade onion rings and garlic mash  
with café de Paris butter. (Pepper sauce available) (€2 supplement)

*Vegetarian options available on request* (please see server)

EXTRA SIDE ORDERS: Chunky Chips, Saute Potatoes, Herb Mash, Side Salad **€2.50 EACH**

## Puddings

Homemade chocolate brownie, baileys custard, shaved  
chocolate, vanilla ice cream

Orange & hazelnut parfait, praline, orange butterscotch

Spiced apple crumble, with vanilla cream and berry compote

Selection of ice creams with shortbread and chocolate caramel

**4 courses €24.95**

*Proprietors: Greg & Georgina Murphy*