

PRE OPERA MENU 2011
(Available every night from 5pm)

Starter course

Baked flat cap mushroom, sundried tomato pesto & goats cheese © V

Soup of the evening ©

Warm black pudding and crisp potato salad with bacon and apple chutney

Tempura prawns, served with a spiced citrus mayonnaise, caramelised pineapple

Creamy Parma ham, mushroom and fresh basil risotto, Parmesan ©

Tastes own chicken liver and roast garlic pate, plum jam and toast

Main course

Roast Supreme of chicken, dauphinoise potatoes, garam masala and leek cream ©

Pan-fried market fish with creamy scallion and garlic mash, citrus and dill butter. ©

Roast fillet of pork wrapped in serrano ham, roasted root vegetable mash, Cider jus ©

Linguini pasta tossed in our own delicious rich tomato and ginger sauce with black olives and chopped herbs with a choice of either prawns or chicken supreme

Roast confit duck leg, spiced sweet potato puree, orange reduction, roast garlic jus (c)

Char-grilled 10oz Rib-eye steak, homemade onion rings, hand cut fat chips with pepper sauce. (€4 supplement) © (Without onion rings)

© =Celiac friendly

V=vegetarian

Extra side orders: sauté potatoes / creamy garlic and mash / roasted vegetables / baby leaf salad / hand cut fat chips **all €2.95 ptn**

Dessert course

Homemade chocolate brownie

Taste tangy lemon and lime baked Tort

Spiced apple and pear crumble,

Vanilla pannacotta

2 COURSES

€19.95 = Main course + starter/ dessert or glass of house wine

3 COURSES

€23 =Starter + main course & dessert or glass of house wine

Proprietors: Greg & Georgina Murphy

All our poultry & beef is of 100% Irish origin