



Price: €30.00

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EARLY BIRD STARTERS

Cream of Vegetable Soup

Herb Croutons

Tempura Style Tiger Prawns, Pear & Apple Salad,

Served in a Crispy Popudom Basket

Sweet melon Trio, Orange & Passion Fruit Jus

Atlantic Seafood Chowder

A smooth Duck Liver Pate

Honey, Apple & Raisin Compote, Melba Toast

Sautéed Chicken, Ham & Button Mushrooms

In a White Wine Cream Sauce, served in a Crisp Puff Pastry

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EARLY BIRD MAIN COURSE

Roast Sirloin of Irish Beef (100% Top Irish Beef)

Glazed Root Vegetables & Red Wine Jus

Roast Leg of Kildimo Lamb,

Creamy Garlic Gratin Potato & Rosemary Scented Jus

Pan Seared Fillet of Salmon,

Green Asparagus & a light Fennel Beurre Blanc

Oven Baked Breast of Chicken

Creamy Baby Leeks & Tarragon Scented Jus

Oven Baked Brie & Caramelised Onion Tartlet (v)

Sun dried Tomatoes, with a Wild Blackberry Relish

Baked Fillets of Sea Bass

Marinated Vegetable Ratatouille, Basil Dressing

Prime Irish 8oz Sirloin Steak (100% Irish Beef)

Roasted Vine Tomato, Chunky Chips, Onion Rings

Supplement E3.50



EARLY BIRD DESSERTS

Fresh Fruit Pavlova
fresh Strawberry Purée

Warm Chocolate Brownie
Vanilla Bean Ice-Cream, Hot Chocolate Sauce

Home Baked Apple & Cinnamon Pie
with a fresh Cream Chantilly

Blueberry & Ginger Nut Cheesecake

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Freshly brewed Tea/Coffee

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