

# Special Occasions Sample Menu

**3 COURSES €43.00**

**A CHOICE OF 3 STARTERS, 3 MAINS & 3 DESSERTS**



**Tiger & Baby Prawn Melody**

With a Julienne of lettuce, tomato & onion blood Mary dressing

**Homemade Duck Spring Roll**

Wrapped in a cos lettuce with a soya & hoisin sauce

**Salmon & Dill Fish Cake**

In an oatmeal crust with a lemon & basil mayonnaise

**Classic Caesar Salad**

Lettuce with a light Caesar style dressing, croutons, garlic parmesan cheese

**Warm Quinn's Black Pudding & Smoked Bacon Salad**

With organic leaves & house dressing

**Soup of the Moment**

Served with homemade brown Guinness bread

**Wild Atlantic Seafood Chowder**

Served With home-made brown bread

x x x

**Twin Trees Supreme of Chicken**

Stuffed with vine tomato, mozzarella and house pesto, honey roasted vegetables, champ potato & house gravy

**Roast Leg of Mayo Lamb**

With a black olive & thyme stuffing & onion gravy

**Slow Roasted Prime Irish Beef**

With Yorkshire pudding, horseradish cream & a rich red wine rosemary gravy

**Pan Fried 8oz Sirloin Steak**

Cooked to medium temperature & served with Peppercorn sauce or Garlic butter

**Herb Crusted Fillet of Hake**

Served with a light dill & lemon cream

**Oven Roasted Fillet of Clare Island Salmon**

With a Sauvignon Blanc & shrimp cream

x x x

**Baileys liqueur Cheesecake**

Drizzled with Baileys Cream & topped with vanilla ice cream

**Twin Trees fruity Eton Mess**

Crushed meringue with wild berry fruits & vanilla ice-cream

**Warm Chocolate Brownie**

Topped with wild berries and vanilla ice cream

**Selection of Ice Cream**

Served in a chocolate wafer nest with Chantilly cream

