

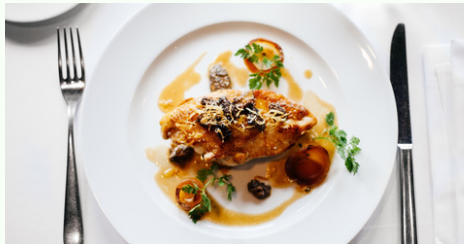
# Special Occasions Sample Menu

With an emphasis on using the best quality fresh produce for which the Mayo region is renowned, Chef and his team create exceptional and flavoursome dishes all beautifully presented. Our team's high standard of culinary expertise and service is reflected in the great reviews we receive from many stating the quality of food produced is more often found in a 5\* star hotel.

**2 COURSE MENU €26.90 OR 3 COURSES €33.90**

**STARTER & MAIN OR MAIN & DESSERT**

**CHOOSE 3 STARTERS, CHOOSE 3 MAINS PLUS VEGETARIAN OPTION**



**Hot n Spicy Chicken Wings**

Served with our blue Cheese dip

**Homemade Duck Spring Roll**

Wrapped in a cos lettuce with a soya & hoisin sauce

**Salmon & Dill Fish Cake**

In an panko crust with a lemon & basil mayonnaise

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

With organic leaves & house dressing

**Classic Caesar Salad**

Cos lettuce coated in a creamy dressing, croutons & aged parmesan cheese

**Soup of the Moment**

Served with a crispy roll

**Wild Atlantic Chowder**

Selection of seafood in a Pinot Grigio & cream voluté served with homemade 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

**Slow Roasted Prime Irish Beef**

Served with a whipped horseradish cream & homemade rosemary gravy

**Pan Fried 8oz Sirloin Steak (€12 Supplement)**

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

**Oven Roasted Fillet of Clare Island Salmon**

With a Sauvignon Blanc & shrimp cream

**Herb Crusted Fillet of Hake**

Served with a light dill & lemon cream

*All of the above served with a selection of Market Vegetables & Potatoes*

x x x

**Twin Trees Dessert Plate**

and/or

***Your Celebration Cake, cut & plated (no extra charge)***

