

Starters

Cream of Leek & Potato Soup

Homemade Guinness Bread (1,7)

Chicken & Wild Mushroom Vol-au-Vent

White Wine Cream Velouté & Baby Salad Leaves (1,7)

Goat Cheese & Red Onion Tartlet

Hazelnut Crust, Basil Pesto & Rocket Salad (1, 7, 9)

Crab & Cod Fishcake

Tomato Salsa, Pickled Cucumber, Ballymaloe Mayo (1,4,7)

Pulled Pork Spring Rolls

Asian Slaw, Spiced Apple Compote, Baby Leaves (1,3,6,11)

Mains

Traditional Slow Roasted Mayo Beef Roast

Gravy, Homemade Yorkshire Pudding, Market Veg & Mashed Potatoes (1, 10, 11)

Herd Roasted Irish Lamb

Thyme & Rosemary Stuffing, Mint Gravy (1, 10, 11)

Roast Stuffed Turkey & Honey Glazed Ham

Red Wine Gravy, Cranberry Sauce, Market Veg & Mashed Potatoes (1,11)

Red Pepper Crusted Salmon

White Wine & Baby Prawn Cream, Market Veg & Mashed Potatoes (1, 4)

Chicken Penne Romanoff

Vodka Reduction, Tomato Sauce & Garlic Ciabatta (1,8)

Poached Smoked Haddock

Poached Egg, Green Beans, Mustard Cream, Market Veg & Mashed Potatoes (3, 4, 5, 8)

Vegetable Stir Fry

Soy and Chilli Glaze, Egg Noodles & Toasted Sesame Seeds (1, 6, 11)

Dessert Table

Enjoy our Dessert Table – an indulgent selection of sweet treats, lovingly prepared for you to savour.

Warm Rum & Raisin Trifle (1,3,7)

Lemon Drizzle Cake (1,3)

Fresh Fruit Pavlova (3,8)

Cheesecake (1,3,7)

Chocolate Brownie (1,3,7)

Carrot Cake (1,3,7)

Raspberry Fool (7)

Lemon Meringue Pie (1,3)

Fresh Fruit Salad

Vanilla Ice Cream (7)

Whipped Cream (7)

Vanilla Custard (7)

Allergens

1.Cereal, 2. Crustaceous, 3. Egg, 4. Fish, 5. Peanut, 6. Soy, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame, 12. Sulphur Dioxide, 13. Lupine, 14. Molluscs

GF: We can adapt some dishes to coeliac, Gluten Free Bread is also available

