

Table d'hôte Dinner Menu

Appetisers

Toasted Goats Cheese Bruschetta

Toasted Goats Cheese, Garlic Bread, Assorted Baby Leaf Salad, Pimiento Vinaigrette and Roasted Pine Kernels

Soup of the Day

Freshly Prepared Daily and Crowned with Toasted Croutons

Grilled Chicken and Pancetta Salad

Crisp Salad Leaves crowned with Grilled Chicken, Parmesan Cheese, Crisp Pancetta and a Creamy Caesar Dressing

Galia Melon Exotic

Chilled Galia Melon and Passion Fruit with Refreshing Exotic Fruit Sorbet

King Prawn Tempura

Prawns Fried in Crisp Batter with Mosaic Salad

Main Course

Pan Fried Supreme of Chicken

Breast of Irish Chicken served with a Fresh Garden Herb and Sancerre Wine Cream

Slow Roasted Pork Belly Confit

Tender Pork Belly gently roasted with Herbs and Spices and served with Baby Vegetables and Roasting Jus

10oz Prime Irish Sirloin Steak

Cooked to your liking and served with Peppercorn Sauce or Garlic Butter

(If on Residential Dinner Package or dining from the Table d'Hôte Menu – supplement €5)

Beef and Vegetable Stir Fry

Slivers of Irish Beef Fillet, Stir Fried with Crisp Vegetables, Shiitake Mushrooms and Oyster Sauce

Main Course

Baked Fillet of Atlantic Salmon

Served over Saffron Cous Cous and Beurre Blanc Sauce

Potato, Onion and Goats Cheese Rosti

Layers of Potato Hash, Red Onion Marmalade and Roast Peperonata with glazed Goats Cheese

Served with a Melange of Vegetables and Potatoes

Desserts

Strawberries and Cream

Fresh Wexford Strawberries served with Dairy Cream

Baked Belgian Chocolate Fondant

Served with Warm Chocolate Ganache and Vanilla Bean Ice Cream

Home Made Ice Cream Selection

A Selection of Ice Cream served in a Crisp Brandy Snap Basket

Fresh Bramley Apple Crumble

Served with Vanilla Ice Cream

Creamed Cheesecake of the Evening

Delicate Cheesecake over Digestive Base with Fresh Fruits and Coulis

Check with your server for flavour

Three Course Menu - €38.50 Two Course Menu - €30.50