



Starters

Warm Vol-au-Vent of Diced Chicken & Mushrooms 5.95

In a Cream and White Wine Sauce

Roulade of Irish Oak Smoked Salmon 8.00

With Herb Crème Fraiche, Lemon & a Caper Vinaigrette

Smoked Chicken Caesar Salad 6.95

With Bacon, Croutons & Parmesan Cheese

Duo of Honeydew and Gala Melon 6.95

Drizzled with a Citrus Coulis

Farmhouse Style Duck Terrine 7.50

With Apple & Thyme Relish and Rocket Salad

Thai Style Crab Cake 7.50

With Sweet Chilli & Soya Dressing

Goats Cheese Tartlet 6.95

With a Pine Nut Salsa



Soups 5.95

Cream of Vegetable Soup

Chicken & Button Mushroom Soup

Garden Leek and Potato Soup

Smoked Bacon, Sweet Potato and Coriander Soup

Roasted Red Pepper, Tomato & Basil Soup

Wicklow Bay Seafood Chowder

Traditional French Onion Soup En Croute

Thai Style Beef & Noodle Soup

All Our soups are Home-Made & served with Freshly Baked Rolls.

Our Cream Soups are served with Croutons

Sorbets 3.95

Lemon & Lime

Passion Fruit

Vodka & Grapefruit Sorbet



Main Course's

Prime Roast Sirloin of Irish Beef 25.00

With Yorkshire Pudding & Chasseur Sauce

Roast Leg of Wicklow Lamb Seasonal Price

With Rosemary & Redcurrant Jus

Oven Roast Fillet of Pork 22.00

With a Walnut & Grape Stuffing

Supreme of Chicken Stuffed with Sundried Tomato 20.00

With a Basil & Parmesan Cream

Traditional Roast Stuffed Turkey & Honey Baked Ham 21.50

With Cranberry Chutney and Rich Roast Gravy

Fillet of Beef Wellington 30.00

Mushroom Duxelle, in Herb Pastry

Pan Fried Fillet of Salmon 25.00

With a Rataouille & Rosti Potato

Grilled Fillet of Seabass 30.00

With a Prawn Stuffing and Seafood Sauce



Vegetarian 15.95

Madras Vegetable Curry with Basmati Rice

Sizzling Vegetarian Stir-fry on a Bed of Rice

Spinach & Ricotta Cheese Tortellini in Tomato Sauce

Stuffed Aubergene with Fresh Basil, Pine Nut & Herb Oil Balsamic

Vegetarian Dishes will be charged at the Main Course Price



Desserts 6.95

Baileys Cream Mousse in a Chocolate Cup

Raspberry & White Chocolate Cheesecake

Sticky Toffee Pudding

Toffee Banoffi Pie

Fresh Fruit & Cream Pavlova

Cream filled Profiterôles with Warm Chocolate Sauce

Apple & Rhubarb Crumble

Black Forest Gâteau

Tropical Fruit & Cream topped Meringue

Apple & Blackberry Pie

Assiette of Desserts

Special Requests can be catered for

Freshly Brewed Tea/Coffee Complimentary



Finger Food Menu

Selection of Sandwiches & Sausages,

Served with Tea/Coffee

€9.00

Selection of Sandwiches, Sausages & Chicken Wings

Served with Tea/Coffee

€11.00

Cocktail Sausages

€2.95

Selection of Sandwiches

€4.50

Hot n' Spicy Chicken Wings

€4.50

Savoury Filled Hot Mini Vol-au-Vents

€4.50

Vegetarian Mini Spring Rolls

€4.50

Crispy Chicken Goujons

€4.50

All Prices are per person