



LUNCH MENU

Communions & Confirmations

STARTERS

Root Vegetable Soup

served with fresh herbs
and croutons

Classic Caesar Salad

crisp romaine lettuce,
croutons, crispy streaky
bacon, parmesan flakes
and caesar dressing

Hobson's Breaded Potato Cake

with smoked bacon and
spring onion topped with
homemade guacamole

DESSERTS

Chef's Dessert Plate

a trio of desserts from
our pastry chef

***Freshly Brewed Tea or
Filtered Coffee included***

MAINS

Pan Fried Supreme of Chicken

with smoked bacon, baby
onion and rosemary sauce

Roast Feather Blade of Beef

Yorkshire pudding,
champ mash, roast herb
and red wine gravy

Oven Baked Fillet of Fish of the Day

with white wine and dill
cream sauce

***All our main courses are
served with fresh market
vegetables and potatoes.***

Spinach and Ricotta Tortellini

with a creamy tomato
and tarragon sauce with
French ratatouille

€40 - 3 Courses
€35 - 2 Courses

We have a full kids menu available for younger guests attending.



DINNER MENU

Communions & Confirmations

STARTERS

Root Vegetable Soup

served with fresh herbs
and croutons

Classic Caesar Salad

crisp romaine lettuce,
croutons, crispy streaky
bacon, parmesan flakes
and caesar dressing

Hobson's Breaded Potato Cake

with smoked bacon and
spring onion topped with
homemade guacamole

Goats Cheese Focaccia

with herb and basil oil

Chicken and Mushroom Vol au Vent

puff pastry cup, herb oil

DESSERTS

Chef's Dessert Plate

a trio of desserts from
our pastry chef

***Freshly Brewed Tea or
Filtered Coffee included***

MAINS

Pan Fried Supreme of Chicken

with smoked bacon, baby
onion and rosemary sauce

Roast Feather Blade of Beef

Yorkshire pudding,
champ mash, roast herb
and red wine gravy

8oz Ribeye Steak

served with mushroom,
onion rings, garlic butter
or creamy pepper sauce
(€9 supplement)

Oven Baked Fillet of Fish of the Day

with white wine and dill
cream sauce

***All our main courses are
served with fresh market
vegetables and potatoes.***

Spinach and Ricotta Tortellini

with a creamy tomato
and tarragon sauce with
French ratatouille

**€50- 3 Courses
€40 - 2 Courses**



Private Room Sample Lunch Menu

Communions & Confirmations

STARTERS

Root Vegetable Soup

served with fresh herbs
and croutons

Classic Caesar Salad

crisp romaine lettuce,
croutons, crispy streaky
bacon, parmesan flakes
and caesar dressing

**Chicken and Mushroom
Vol au Vent**

puff pastry cup, herb oil

DESSERTS

Chef's Dessert Plate

a trio of desserts from
our pastry chef

*Freshly Brewed Tea or
Filtered Coffee included*

MAINS

**Roast Feather Blade
of Beef**

Yorkshire pudding,
champ mash, roast herb
and red wine gravy

**Oven Baked Fillet
of Fish of the Day**

with white wine and dill
cream sauce

*All our main courses are
served with fresh market
vegetables and potatoes.*

**Spinach and Ricotta
Tortellini**

with a creamy tomato
and tarragon sauce with
French ratatouille

*This menu is a sample and is subject to change.
Dinner bookings are available from 1pm to 4pm arrival times.*

**€45 - 3 Courses
€40 - 2 Courses**





Private Room Sample Dinner Menu

Communions & Confirmations

STARTERS

Root Vegetable Soup

served with fresh herbs
and croutons

Classic Caesar Salad

crisp romaine lettuce,
croutons, crispy streaky
bacon, parmesan flakes
and caesar dressing

**Chicken and Mushroom
Vol au Vent**

puff pastry cup, herb oil

**Hobson's Breaded
Potato Cake**

with smoked bacon and
spring onion topped with
homemade guacamole

DESSERTS

Chef's Dessert Plate

a trio of desserts from
our pastry chef

***Freshly Brewed Tea or
Filtered Coffee included***

MAINS

**Pan Fried Supreme
of Chicken**

with smoked bacon, baby
onion and rosemary sauce

**Roast Feather Blade
of Beef**

Yorkshire pudding,
champ mash, roast herb
and red wine gravy

**Oven Baked Fillet
of Fish of the Day**

with white wine and dill
cream sauce

***All our main courses are
served with fresh market
vegetables and potatoes.***

**Spinach and Ricotta
Tortellini**

with a creamy tomato
and tarragon sauce with
French ratatouille

***This menu is a sample and is subject to change.
Dinner bookings are available from 5pm to 8pm arrival times.***

**€55 - 3 Courses
€45 - 2 Courses**

