

Sample Dinner Menu 2024

Please note that our menus are always subject to available produce

To Begin...

Goat's Cheese and Roast Vegetable Tartlet

Baby Leaves and Balsamic Reduction

Allergens: 3,6,7,10

Hobson's Soup of the Day

With Herbs and Croutons

Allergens: 1,3,6,7,9

Vol au Vent

*Roast Breast of Chicken and Mushroom
with a Creamy Sauce in a Crispy Puff Pastry Case*

Allergens: 1, 7, 12

Breaded Potato Cake

*with Smoked Bacon and Spring Onion
topped with Homemade Guacamole*

Allergens: 1,3,7

Duck Liver Parfait

Red Onion Marmalade, Pickled Vegetables

Allergens: 1,3,6,7,10

The Main Event...

Slow Cooked Beef Feather Blade

Yorkshire Pudding, Red Wine and Thyme Jus

Allergens: 1,3,6,7,9,12

Oven Roasted Chicken Supreme

Silverskin Pearl Onion, Smoked Bacon and Thyme Sauce

Allergens: 6,7,9,12

Prime Irish Ribeye 10oz Steak

*Slow Roasted Portobello Mushroom, Grilled Onion,
Brandy and Pepper Sauce, Garlic and Herb Butter or
Roast Herb Gravy (€8 supplement)*

(Allergens: 7,9,12)

Oven Roasted Pork Fillet

Black Pudding and Apricot Stuffing, Red Wine Jus

(Allergens: 1,3,6,7,9,12)

Oven Baked Fillet of Cod

Saffron Cream Sauce, Buttered Baby Vegetables

Allergens: 4,6,7

Spinach and Ricotta Tortellini

Wild Mushroom, Parmesan and Garlic Cream Sauce

Allergens: 1,3,6,7

The Sweet Finale...

Chef's Dessert Plate

Homemade Chocolate Brownie, Chef's Cheesecake of the Day, Ice Cream in a Wafer Basket

Freshly Brewed Tea or Filtered Coffee

Menus Allergens: 1. Cereals containing Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts
6. Soybeans 7. Milk 8. Nuts 9. Celery 10. Mustard 11. Sesame Seeds 12. Sulphur Dioxide 13. Lupin 14. Molluscs