

SAMPLE DINNER MENU

STARTERS

GOAT'S CHEESE AND ROAST
VEGETABLE TARTLET

*baby leaves and balsamic
reduction*

(1, 6, 7, 9)

HOBSON'S SOUP OF THE DAY
fresh herbs and crispy croutons

(1, 3, 6, 7, 9)

VOL AU VENT

*roast breast of chicken and
mushroom with a creamy sauce in
a crispy puff pastry case*

(1, 7, 12)

BREADED POTATO CAKE

*with smoked bacon and spring
onion topped with homemade
guacamole*

(1, 3, 7)

DESSERTS

SELECTION OF ICE CREAM

berry coulis

CHEESECAKE OF THE DAY

fruit coulis and vanilla ice cream

(1, 3, 7, 12)

CHEF'S DESSERT PLATE

*a trio of desserts from our pastry
chef* (1, 3, 7)

HOMEMADE CHOCOLATE
BROWNIE

*chocolate sauce and vanilla ice
cream* (1, 3, 7)

MAINS

SLOW COOKED BEEF FEATHER
BLADE

*yorkshire pudding, red wine and
thyme jus*

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

OVEN ROASTED CHICKEN
SUPREME

*silverskin pearl onion, smoked
bacon and thyme sauce*

(6, 7, 9, 12)

OVEN BAKED FILLET OF FISH
OF THE DAY

*saffron cream sauce, buttered baby
vegetables*

(4, 6, 7)

VEGETARIAN DISH OF THE DAY
please ask your server for details

2 COURSE | €38.00

3 COURSE | €48.00

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