

SAMPLE EARLY BIRD MENU

STARTERS

TOWER VOL AU VENT

tender chicken and bacon with a creamy white wine and tarragon sauce in a crispy puff pastry

(1, 3, 6, 7, 12)

SEAFOOD ROULADE

with baby leaf salad and homemade tartare sauce

(4, 7)

DEEP FRIED BREADED BRIE

baby leaf salad and cranberry sauce

(1, 6, 7)

HOBSON'S SOUP OF THE DAY

with herbs and croutons

(1, 3, 6, 7, 9)

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)

Freshly brewed tea or filtered coffee

MAINS

SLOW COOKED BEEF FEATHER BLADE

yorkshire pudding, red wine and thyme jus

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

SUPREME OF IRISH CHICKEN

smoked bacon, baby onion and rosemary sauce

(1, 6, 7, 12)

HOBSON'S OVEN BAKED

FISH OF THE DAY

with a saffron velouté

(4, 6, 7)

SPINACH AND RICOTTA

TORTELLINI

wild mushroom, parmesan and garlic cream sauce

(1, 3, 6, 7)

2 COURSE | €28.50

3 COURSE | €35.00

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