

# *The Menu*

All main courses are priced to include your selection of starter or soup, main course, dessert and tea or coffee.

All meals are served with fresh baked rolls.

To include an extra choice for starter, main course or dessert;  
please add £5.00 per person/per course.

Each additional side order is charged at £2.50

# Starters

Ewings Smoked Salmon, Traditional Garnish, Horseradish Crème Fraiche

Chicken Liver and Pork Terrine, Toasted Brioche, Cumberland Sauce

Crisp Fried Fritter of Brie, Balsamic Onion Chutney **V**

Confit Duck Spring Rolls, Pickled Cucumber, Hoisin Dressing

Rosette of Melon, Parma Ham, Regatto Cheese

Assiette of local Seafood,

Portavogie Prawns, Crab Mayonnaise, Potted Smoked Fish

Caramelised Onion, Thyme and Goats Cheese Tart **V**

# Soups

Add soup as a middle course for £3.00 per person

Cream of Leek and Potato **V**

Pea and Ham Hock

Spiced Butternut Squash **V**

Roast Vine Tomato and Basil **V**

Chicken and Sweetcorn Chowder

Seafood Chowder

Cream of White Onion and Blue Cheese

Cream of Wild Mushroom

Cream of Celeriac and Tarragon

# *Sorbets*

Add sorbet as a middle course for £3.00 per person

Champagne

Mango and Passion fruit

Apple

Blood Orange

Lemon or Lime

White Peach

# *Main Course*

**£29.95**

Roast Breast of Turkey, Glazed Ham, Savoury Stuffing, Chipolata, Roast Gravy

Roast Free Range Chicken, Stuffing, Thyme and Onion Gravy

Supreme of Chicken with Lardons, Button Mushrooms and Cognac Cream

Poached Salmon, with Asparagus and Dill Hollandaise

Confit of Pork Belly, Wilted Greens, Golden Raisin Jus

Cutlet of Cured Pork Loin, Glazed Pineapple, Thyme Jus

Poached Salmon, with Asparagus and Dill Hollandaise

Spinach and Ricotta Cannelloni, Parmesan Glaze

Risotto of Wild Mushrooms, Truffle Oil and Parmesan

Caramelised Leek and Gruyere Tart

**£33.95**

Pancetta Wrapped Monkfish, Cassoulet of Lentils, Provençal Herbs

Roast Breast of Duck, Classic Orange Sauce

Ballotine of Chicken with Asparagus, Swiss Cheese and Bacon

Roast Sirloin of Beef, Barolo Wine and Onion Jus

Slow Roast Shoulder of Lamb, Rosemary, Garlic and Madeira Jus

**£37.95**

Herb Crusted Rack of Lamb, Caramelised Beetroot and Port Jus

8oz Fillet of Beef, Colcannon Potato Cake, Spinach and Garlic Butter, Beef Jus

# *Side Orders*

Please choose two vegetables and two potatoes per menu

Glazed Baton Carrots

Braised Cabbage and Bacon

Cauliflower Gratin

Broccoli Spears

Dauphinoise Potato

Minted New Potatoes

Garlic and Rosemary Roasties

Champ

Ratatouille

# *Desserts*

Tiramisu, Marsala Anglaise

Pavlova, Cream, Seasonal Fruit

Baked Cheesecake (any flavour)

Seasonal Crumble with Custard

Chocolate Truffle Torte, Cherries and Kirsch

Classic Strawberry Trifle

Mango and Passionfruit Fool

Summer Berries in Champagne Jelly

Selection of French and Irish Cheeses

# *Evening Buffet*

Please choose a minimum of three items

Mini Duck Spring Rolls	£2.50
Mini Scotch Eggs	£2.50
Chicken Satay Sticks	£2.25
Mini Hot Dogs	£2.25
Mini Burgers	£2.50
Fish, Chip, Mushy Peas	£2.50
Shrimp or Crab Cocktail	£2.50
Pate Toasts	£2.25
Tomato Bruschetta	£2.25
Mini Cheese and Onion Tart	£2.25
Sandwich selection	£2.95
Cocktail Sausages	£1.95
Sausage Rolls	£2.25
Selection of Traybakes & Pastries	£1.50
Tea or Coffee	£1.50

# *Hot Fork Suppers*

Including bread rolls and salads for £8.95 per person

Irish Stew

Chicken, Beef or Vegetable Curry and Pilau Rice

Beef Bourguignon and New Potatoes