



## Starters

### **Burren Smokehouse Smoked Salmon**

*Mackerel Rilletes, Soda Bread, Lemon Aioli*

### **Cream of Sweet Potato and Coconut Soup**

### **Foie Gras Mousse**

*Quince, Balsamic Reduction, Brioche*

### **Tempura Prawn**

*Pak Choi Salad, Soy Honey Dipping Sauce*

### **Galway Bay Chowder**

*Mussels, Prawns, Clams & Chives*

## Mains

### **Overnight Roasted Striploin of Irish Beef**

*Yorkie, Horseradish Cream, Red Wine Jus*

### **Slow Cooked Rump of Lamb**

*Spring Peas, Black Olive, Mint Jus*

### **Grilled Half Chicken**

*Bulgar Wheat, Minted 'Velvet Cloud' Sheep's Milk Yoghurt*

### **Roast Fillet of Sea Trout**

*Buttered Samphire, Tomato and Caper Salsa*

### **Spinach and Ricotta Tortellini**

*Sun Dried Tomato Cream Sauce, Rocket, Pine Nuts*

All main courses are served with Roast Potatoes & Market Vegetables & Green Beans

## All you can it Dessert Buffet

**Passion Fruit Torte**

**Black Forest Gateau**

**Malt & Fudge Cheesecake**

**Coffee Cake, Mango Mousse**

**Chocolate Covered Profiteroles**

**Ice-Cream Sundaes from our Machines with any & all toppings!**

**Chocolate Sauces, Fruit Salad, Marshmallows**

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*Freshly Brewed Tea & Coffee*



for Culinary Excellence  
2016 - 2017

