



*Mulroy Bay Scallops in Prosciutto Ham with Pea Puree  
Stilton, Caramelised Apple and Pine Nut Salad in a Cider Dressing  
Pâté Maison with Toasted Sourdough and Pear Chutney  
Sheephaven Bay Fish Cakes with Chilli Mayonnaise  
Sliced Vine Tomato and Mozzarella, Balsamic Dressing  
Shrimp Cocktail Marie Rose  
Soup of the Day*

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*Baked Fillet of Cod with a Parmesan Crumb and Rocket Pesto  
Grilled Fillets of Sea Bass, Lobster Butter  
Pan Fried Prawns, Garlic Cream Sauce  
Chargrilled Entrecote Sirloin Steak, Pepper Sauce (100% Irish Beef)  
Roast Crispy Silver Hill Duckling, Orange Sauce  
Slow Roasted Leg of Donegal Highland Lamb, Rosemary Jus  
Vegetarian: Goats Cheese and Red Onion Tartlet, Balsamic Dressing  
Vegan: Baked Stuffed Aubergine with a Hazelnut Crust and Balsamic Dressing*

*Selection of Fresh Vegetables*

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*Rhubarb Crumble with Crème Anglaise  
Strawberry Panna Cotta  
Profiteroles with a Butterscotch Sauce  
Hot Chocolate Fudge Cake with Honeycomb Ice Cream  
Raspberry Roulade  
Rosapenna Cheese Plate (€10.00 supplement)*

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*Freshly Brewed Coffee and Tea served in the Lounge*

*\*If you have any food allergies please advise a member of staff*

*€60.00 + 10% service charge  
2 Courses €48.00 + 10% service charge*