



## SAMPLE DINNER MENU

*Warm Atlantic Harvest Oak Smoked Salmon with Lemon Crème Fraiche  
Stilton & Caramelised Apple Salad in a Cider Dressing  
Fillet of Smoked Trout, Creamed Horseradish  
Mushrooms Golden Fried, Garlic Mayonnaise  
Seafood Cocktail Marie Rose  
Grapefruit & Mandarin Segments  
Lobster Bisque*

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*Fresh Local Sheephaven Bay Lobster with Lemon or Garlic Butter (€15.00 Supplement)  
Grilled Fillets of Sea Bream, Lobster Butter  
Fillets of Lemon Sole Golden Fried, Tartare Sauce  
Roast Saddle of Pork with a Herb Stuffing and Apple Sauce  
Grilled Entrecote Sirloin Steak, Portuguese Sauce (100% Irish Beef)  
Rack of Donegal Highland Lamb with a Rosemary & Red Wine Jus  
Vegetarian: Baked Stuffed Aubergine with a Balsamic Dressing*

*Selection of Fresh Vegetables*

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*Chocolate Hazelnut Roulade  
Orange Mousse  
Sticky Toffee Pudding  
Crème Brulee  
Rhubarb Crumble with Crème Anglaise  
Rosapenna Cheese Board (€5.00 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*