

Four Course Evening Menu €32.00

Starters

Homemade Roasted Red Pepper & Tomato Soup v

Served with homemade mini wheaten scone and fresh white rolls

Callaghan's Black Pudding Stack

Slices of Black Pudding & Red Apple topped with Smoked Cheese and Apple & Cinnamon Purée

Five Mile Town soft Irish goats cheese salad v

Soft Irish goat's cheese served with caramelized red onion, cherry tomatoes topped with roasted pine nuts and drizzled with a beetroot essence

Buffalo wings

Crisp chicken wings marinated in a hot buffalo sauce served with a garlic mayo, and fresh celery sticks

Main Course

Grilled Hake

Served on a bed of Roasted Cauliflower Purée with Cherry Tomatoes, Spinach and Roasted Potatoes

Pan Fried Chicken Supreme

Served in a Greenore Whiskey and Bacon Sauce,
Seasonal Vegetables and Creamed Potatoes

Roasted Vegetables & Feta Cheese v

A Selection of Roasted Mixed Peppers & Courgettes, Sugar Snap Peas, Green Beans & Mushrooms topped with Crumbled Feta Cheese and Vinaigrette

Prime 8oz sirloin steak

Prime 8oz sirloin steak cooked to your liking served with sauté onions
& sauté mushroom with Brandy Peppercorn Cream sauce



A Choice of Homemade Desserts with Tea or Coffee to Finish

Sarsfield delight

Raspberry compote with fresh cream, crushed Pavlova topped with vanilla ice cream

Chocolate Éclair

Classic choux pastry filled with fresh cream and topped with a rich chocolate sauce

Apple Tart

Mrs. Donegan's Apple Tart served with Warm Custard

Cheesecake

Served with Fresh Cream

Please ask your server for Today's Flavour

Choice of Freshly Brewed Tea or Coffee