

Thursday & Friday Night Table d'hote Menu.

Creamy Wild Mushroom Risotto finished with Parmesan shavings, Herb Relish & Parsnip Crisps. *

Crostini of Grilled Tomato, Creamed Ricotta & Organic Chard drizzled with Mileeven Honey. *

Pesto marinated Chicken Salad with Streaky Bacon, Sun-dried Tomato, Garlic Croutons, Cos Lettuce & Smoked Paprika Aioli.

Warm shredded Duck Salad mixed with Shaved Mango, Ginger, crispy Rice Noodles & sweet Peking Sauce.

Soup of the day

~~~~~

***Steak Frites & Seasonal Salad served with a choice of Garlic butter or Green Peppercorn Cream (8oz Sirloin) (€3 Supplement)***

***Free Range Supreme of Chicken, upon Pommes Boulangere, Roast Carrots & Smoked Bacon & Red Wine Jus.***

***Pan-fried Cod resting on Warm Grain Mustard Potato Salad, Balsamic Vine Tomatoes with Lemon & Chive Cream.***

***Tagliatelle tossed with Cannelini Beans, Asparagus, Oregano, Tomato & Garlic Ragout***

***Marmalade Glazed Duck Confit resting with Vanilla Celeriac Mash, Green Cabbage***

~~~~~

Selection of Ice-cream

Orange & Almond Sponge with Cointreau Custard, accompanied by Vanilla Ice-cream.

Malibu & Pineapple Semi-freddo garnished with Ginger & Coconut Cookies & Passion Fruit Coulis.

Rich Chocolate Cola Cake topped with a Honeycomb Cracker & Toffee Ripple Ice-cream.

~~~~~

***Tea/ Coffee***

***€25.00 for 4 Courses inc.  
complimentary pass to The Stores nite  
club***

**\* Denotes Vegetarian**