



## SAMPLE DINNER MENU

**Homemade tomato & basil soup**  
Served with fresh baked bread roll

**Chefs salad of smoked chicken**  
With mixed leaves & house dressing

**Tian of galia melon**  
Served with fruit coulis & berry compote

**Smoked salmon platter**  
With mixed leaves, red onion & capers  
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**10 oz sirloin steak (€6.50 supplement)**  
Cooked to you liking with cracked black peppercorn sauce

**Pan fried supreme of chicken**  
With smoked bacon, lentils & rocket salad

**Grilled darne of salmon**  
Served with roast Provencal vegetables & pesto

**Braised shank of lamb**  
With slow cooked red cabbage & red wine jus

**Mediterranean vegetable wellington**  
In a crisp puff pastry with a tomato sauce

**Honey Roast half duck**  
With a pistachio nut stuffing  
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**Selection of Ice Cream** - in a crisp wafer basket

**Strawberry Cheesecake** - with fruit coulis

**Lemon Tart** - with fruit coulis

**Homemade profiteroles** - with chocolate sauce

Freshly brewed tea/coffee

**€34.95 per person**