

PORTOS

RESTAURANT

Starter

CREAM OF ROOT VEGETABLE SOUP

Homemade Brown Bread & White Roll

IRISH POTTED SALMON & SHRIMP COCKTAIL

With Toasted Ciabatta, Guacamole & Pickled Cucumber

GARLIC MUSHROOMS

Served with Garlic Mayo & Seasonal Leaves

PORTOS DRY RUB CHICKEN WINGS

Garlic Mayo/Scirracha Mayo House Salad

GRILLED MEDITERANEAN

VEGETABLE TARTLET

Topped with Goat's Cheese, Pistachio Pesto, Wild Rocket leaves & Black Olive Tapenade

Main

ROAST SIRLOIN OF IRISH BEEF

With Yorkshire Pudding, Roast Potatoes & House Gravy

TRIO OF PORK

Stuffed Pork Fillet, Slow Braised Belly & Kelly's White Pudding Croquettes served with Apple Puree & Cider Jus

GRILLED KILLARY SALMON

Sweet Potato Puree, Roasted Curry Scented Cauliflower & Lemon Beurre Blanc

PAN FRIED SUPREME OF CHICKEN

Colcannon Mash, Silver Spring Onion, Bacon Lardons & Mushrooms in a Burgundy Wine Sauce



OVEN BAKED FILLET OF COD

With Fresh Cherry Tomatoes & Basil Sauce

VEGAN CHICKPEA & VEGETABLE KORMA

Porto's Rich & Creamy Veggie Curry, A Hint of Spice, served with Savoury Rice
Option to add chicken

ROAST CRISPY HALF DUCK

With Red Cabbage & Orange Cointreau Jus

Dessert

CHOCOLATE BROWNIE

Caramel Sauce & Cookie Ice Cream

HOMEMADE APPLE CRUMBLE

Warm Custard & Cinnamon Ice Cream

LEMON TIRAMISU CHEESECAKE

Vanilla Ice Cream

FRESH FRUIT PAVLOVA

With Berry Coulis & Yoghurt Ice Cream

SELECTION OF HOMEMADE ICE CREAM

Chocolate Sauce (contains nuts)

FRESHLY BREWED BEWLEY'S TEA/COFFEE

If you have a food allergy, please ask your server to refer you to a Supervisor or Manager who will present our food allergy information folder as we would be happy to discuss your requirements

*Congratulations on
your Special Day*

