

PORRTOS

RESTAURANT

TABLE D'HÔTE MENU

SAMPLE

STARTER

CREAM OF LEEK & POTATO SOUP
Homemade Baked Brown Bread & White Roll

CAJUN CHICKEN SALAD
Tender pieces of Chicken with a Cajun Seasoning & House Salad

GARLIC MUSHROOMS
Garlic Mayo & Side Salad

GRILLED MEDITERRANEAN VEGETABLE TARTLET
Topped with Goats Cheese, Pistachio Pesto, Wild Rocket Leaves & Black Olive Tapenade

MAIN COURSE

ROAST SIRLOIN OF IRISH BEEF
Roast Potatoes & House Gravy

ESCALOPE OF PORK
With an Oatmeal & Parmesan Crust & Served with a Cider Sauce

PAN-FRIED SUPREME OF CHICKEN
Colcannon Mash, Silver Spring Onion, Bacon Lardons & Mushrooms in a Burgundy Wine Sauce

OVEN BAKED KILLARY SALMON
Straw Vegetables & Fish Cream Sauce

OVEN-BAKED FILLET OF COD
Topped With a Lemon & Herb Crust with White Wine Sauce

VEGETARIAN QUICHE
Served with a Side Salad

DESSERT

SERVED WITH TEA OR COFFEE

POLENTA CAKE
Vanilla Ice Cream, Meringue & Lemon Curd
(*Gluten Free*)

CHEESECAKE OF THE DAY
Vanilla Ice Cream

JELLY & ICE CREAM

SELECTION OF HOMEMADE ICE CREAM
Served with Chocolate Sauce
(*Contains Nuts*)

IRISH FARMHOUSE CHEESE SELECTION
Sourdough Crackers, Homemade Chutney, Candied Walnuts & Grapes

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.