

STARTER

HOMEMADE CREAM OF VEGETABLE SOUP

Homemade Baked Brown Bread & White Roll

CRISPY BACON CAESAR SALAD

Cos Lettuce, Bacon, Croutons, Parmesan Cheese, House Dressing

CASTLECOURT PRAWN COCKTAIL

On a Bed of Iceberg Lettuce & Topped with Marie Rose Sauce & Paprika Dust

CRISPY CHICKEN WINGS

Garlic Mayo

DEEP FRIED GARLIC MUSHROOMS

Seasonal Leaves, Garlic Mayo

MAIN COURSE

PAN FRIED CHICKEN SUPREME

Spring Onion & Oatmeal Potato Cake, Mushroom Sauce

FILLET OF KILLARY SALMON

Leek Fondue, Confit Cherry Tomato

ROAST PRIME SIRLOIN OF IRISH BEEF

Roast Potato & Cote Du Rhone Sauce

GRILLED FILLET OF HAKE

Baby Spinach, Fresh Cream Sauce

ROAST STUFFED LEG OF LAMB

Roast Potato, House Gravy

VEGETARIAN & VEGAN KORMA

Boiled Rice

Served with Seasonal Vegetables & Creamed Potatoes

DESSERT

SERVED WITH TEA OR COFFEE

TOBLERONE CHEESECAKE

Caramel Sauce & Ice Cream

BLACK FOREST GATEAU

Fruit Coulis & Vanilla Ice Cream

Homemade Lemon

Mousse

Topped with Crunchy Meringue, Berry Coulis, Greek Yoghurt Ice Cream

BLUEBERRY BAKWELL TART

Pear Strawberry Sorbet

HOMEMADE APPLE PIE

Fresh Custard & Vanilla Ice Cream

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.