

WATERFRONT RESTAURANT

SAMPLE MENU

Cream of Mushroom & Celeriac Soup

Served with Homemade Brown Bread

Warm Caramelised Pear & Blue Cheese Salad

Mixed Toasted Seeds, Cherry Tomato

Beetroot & Gin Salmon Gravalax

With Lemon Crème Fresh, Homemade Brown Bread

Homemade Chicken Liver Pate

Mixed Fruit Chutney, Melba Toast & Brioche,
Red Wine Coulis

Tender Braised Baby Back Pork Ribs

Smothered in Apple and Hoi Sin Glaze

Roast leg of Kiltimagh Lamb

Served with Rosemary Jus

Lightly Baked Fillet of Atlantic Hake

Chorizo & Spring Onion Potato Puree,
Saffron & Chive Cream

Oven Roast Breast of Chicken

Kelly's of Newport White Boudin, Brandy Cream

Slow Braised Roast Rib of Beef

Served with Traditional Yorkshire Pudding
& Whiskey & Mushroom Cream Sauce

Pan Seared Fillets of Sea Bass

Braised Fennel & Lemon Butter Cream

Moroccan Inspired Roast Vegetable Tagine

With Fragrant Couscous

Char-grilled Sirloin Steak (Supplement of €5.50)

With Roast Onion Creamed Potatoes, Stuffed Flat Cap Mushroom &
Peppercorn Cream

All meals are served with a Selection of Vegetables & Potatoes
Vegetarian menu available on request

2 Course Meal @ Only €29.00

3 Course Meal @ Only €35.00

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 personally