



TABLE D' HÔTE MENU

STARTERS

SOUP OF THE DAY

Served with homemade brown bread.

THE COAST SEAFOOD CHOWDER

Hake, mussels, prawns, and natural smoked haddock in a light cream chowder of leek, fennel, white wine, tarragon & parsley, served with homemade brown bread.

LUSEAS CAESER SALAD

Crispy baby gem, Caesar dressing, homemade garlic & herb croutons, hardboiled egg, & parmesan shavings

LUSEAS TRIO OF SALMON

Served with homemade gravlax, pastrami salmon and Connemara smoked salmon petit salad, crème fraiche, seatrout caviar and ciabatta crisp

TAIWANESE CHICKEN BITES

Chicken bites in a sticky sauce served with a spicy cucumber salad

MAINS

PORK BELLY

Served With buttered cabbage, Kelly's black pudding croquettes, grilled spring onion, apple gel, pork skin popcorn and Pommery mustard

SLOW BRAISED FEATHERBLADE OF BEEF

Served with Champ Mash Potato & own Jus

GRILLED FILLET OF SALMON

Peas a La Francaise, Broccoli Tender stem Almondine and Dillisk Beurre Blanc

GRILLED FILLET OF HAKE

Served with scallion & Achill smoked haddock creamy mash & sundried tomato and basil butter

THAI MILD YELLOW CURRY

Vegan curry roasted yellow chilli, basil, coriander & coconut cream sauce, with courgette, spring onion & roast peppers served with lemongrass, scented basmati rice & naan bread

DESSERT

APPLE SLICE

Served with cinnamon ice-cream and custard

BANOFFEE PIE

Served with brown bread ice cream

BREAD & BUTTER PUDDING

Served with Vanilla Ice Cream & custard

COFFEE & PISTACHIO CHEESECAKE

Served with Chocolate ice-cream

SELECTION OF ICE-CREAM