

# Specials Saturday, 26 August 2017

Supplements apply to Inclusive Resident Guests: Sirloin Steak ( $\epsilon$ 5); Fillet Steak ( $\epsilon$ 8); Surf & Turf ( $\epsilon$ 10); Lamb ( $\epsilon$ 3), and; Duck ( $\epsilon$ 3) when on the menu.

#### **Lambs Liver & Bacon**

Grilled Lambs Liver & Hickory Smoked Bacon set on Chive Mash with a Rich Roast Gravy 16.95

#### Chicken Prawn Pad Thai

Wok Fried Marinated Chicken Tenders with Black Tiger Prawns & Oriental Vegetables bound with a Pad Thai Sauce with Basmati Rice 22.50

## **Angus Beef Fillet**

Grilled Angus Prime Beef Fillet Steak cooked to your liking with Baked Portobello Mushroom & French Fried Onion Ring Served with a Cracked Black peppercorn Cream Sauce 29.95 (€8 supp)

# **Crispy Duck Hoi Sin**

Roast Crispy Boneless Half Duck Set on Stir fried Oriental Vegetables With a Duo of Hoi Sin & Char Sieu Chinese Grill Sauces 22.50

## Tempura Plaice

Crispy Tempura Battered Prime Plaice Fillets with a Tangy Tartare Sauce and Homecut Fries **16.95** 

## Whole Doversole

Panfried Medium Sized Doversole on the Bone with a Classic Tomato, Caper and Herb Grenabloise Garnish **22.50** 

## John Dory, Monkfish and Salmon

Panseared John Dory Monkfish and Loch Duart Salmon Set on a Creamy Chive Mash With a Classic White Wine and Mushroom Bonne Femme Sauce 24.50 (sup €3)

#### **Desserts**

Warm Fig & Almond Tart With a Hot Vanilla Sauce 6.50

#### **Strawberry & Orange Cheesecake**

With an Exotic Fruit Sauce 6.50

## **Baileys Chocolate Mousse Tart**

With Caramel Ice Cream & a Rich Toffee Sauce 6.50

### Selection of Homemade Ice Creams

With a Crisp Biscuit Tuile 6.50

<u>Please alert your server to any allergies/intolerances</u>