

# DINNER MENU

Three Courses €25.00

Soup from the kettle

Smoked Haddock Fishcake with Tomato Provençale Sauce

Chicken Liver Pate with Prune Chutney and Toasted Brioche

Roulade of Smoked and Poached Salmon with Pickled Cucumber

Warm Salad of Roasted Plums, Goats Cheese, Smoked Bacon, Balsamic Dressing

Tempura of Prawns with Mango Chutney, Red Pepper Couli

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Pine-nut Crusted Fillet of Hake

Sautéed Baby Potatoes, Baby Spinach, Dill Oil

Mustard Glazed Pork Tenderloin

Colcannon Potato Puree, Apple Chutney, Port Jus

Grilled "Coachouse Burger" with Brie & Red Onion

Coleslaw and Twice Cooked Chips

Roasted Supreme of Irish Chicken wrapped in Parma Ham

Parmesan Potato Cake, Pesto Drizzle

Baked Fillet of Salmon in Filo Pastry

Creamed Leeks, Lemon Beurre Blanc

Lasagne of Wild Mushroom & Baby Spinach

Rocket Salad, Blue Cheese & Tomato Sauce

10oz Irish Sirloin Steak with Red Onion Marmalade, Crispy Onion Rings,

Green Peppercorn Sauce, Twice Cooked Chips (€5 Supplement)

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Dessert from Menu Card