

Table d'hôte Menu €24 Per Person

Homemade Soup of the Day

With Fresh Baked Bread

King Prawns

In Filo Pastry, Rocket & Pickle Cucumber Salad

Horseradish & Dill Dipping Sauce

Baked Goats Cheese & Grilled Pepper Tartlet

Tossed Salad, Lemon & Mint Pesto

Pound of Chicken Wings

Chef's Own Barbeque Sauce, Celery Sticks

Blue Cheese Dipping Sauce

Maldron Caesar Salad

Smoked Bacon Lardons, Cajun Chicken, Parmigiano-Reggiano,

Anchovy Dressing, in a Crispy Pastry Basket

Main Courses

Beef Lasagne

Béchamel Sauce, Mozzarella & Parmesan Cheese, French Fries

Golden Fried Breast of Chicken

With Chorizo Butter Stuffing, Scallion Mash and Tomato Sauce

Carbonara Spaghetti

Parmesan & Parsley Cream Sauce, Sun Blushed Tomatoes and Baby Spinach

Thai Red Chicken Curry

Breast of Chicken, Thai Red Curry Sauce, Jasmine Rice, Roasted Cashew Nuts on the Side

Tempura Battered Cod Fillet

Chunky Home Cut Chips, Pea Purée, Tartar Sauce and Salad

Desserts

Warm Apple Pie

Crème Anglaise & Fresh Cream

Banoffi Pie

Strawberry Compote

Selection of Ice Creams

Brandy Snap Basket with Choice of Sauce

Chefs Special Cheesecake (ask server)

Chantilly Crème & Berry Compote