

grain & grill

3 Course Menu- €29

2 Course Menu- €24

To Start

Cream of **Vegetable Soup** with garlic croutons

Chicken & mushroom vol au vent in a silky leek & tarragon veloute & crisp pastry case

Golden crumbed **Brie cube** on petit salad with stewed apple

The Main event

Fresh Atlantic Hake on mashed potato, seasoned green beans served with a white wine and dill sauce

Pan fried Glen valley **Chicken Supreme** on whipped potato, crispy chorizo cubes served with mushroom and herb velouté

Traditional **Turkey & Ham** with a sage and onion stuffing on creamed potato and our rich house gravy

Thai Green **Vegetable curry** served with fragrant basmati rice

All main courses served with Garlic & rosemary baby potatoes and buttered market vegetables.

Something sweet

Trio of luxury mini desserts

Freshly Brewed Tea or coffee with Mince Pies