

# Table D'hôte Menu

## **Chef's Soup of the Day - 1, 3, & 7**

Served with a warm Roll & Brown Bread

## **Classic Caesar Salad - 1, 3, 7 & 10**

With Crispy Bacon, Lettuce & Croutons, Drizzled with Homemade Authentic Caesar dressing

## **Golden Fried Duck Spring Rolls - 1, 3, 6, 8, 9**

Served on Mixed Leaves with a Plum Sauce

## **Chicken Satay Skewers - 5, 7, 11**

Skewered Succulent Chicken pieces served with our very special peanut sauce

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## **Pan Fried Fillet of Salmon- 2, 4, 7 & 14**

Complimented with a creamy Seafood Sauce

## **Baked Supreme of Chicken with Goats Cheese & Caramelised Red Onion - 5, 7 & 8**

On a Bed of Rocket Salad, Drizzled with Basil Pesto

## **Slow Roast Top Rib of Irish Beef - 1, 3, 7 & 12**

Served with Yorkshire Pudding and a Red Wine Gravy Jus

## **Baked Fresh Hake - 1, 4, 5, 7 & 8**

Served with a Sundried Tomato & Pesto Crumb and a light Basil Cream Sauce

## **Thai Yellow Vegetable Curry - 6, 7 & 8**

Served with Basmati Rice

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## **Baked Apple Cake - 1, 3 & 7**

Warm apple cake served with lightly whipped dairy cream

## **White Chocolate & Raspberry Cheesecake - 1, 3 & 7**

Served with lightly whipped dairy cream

## **Simple Selection of Ice Cream - 1, 3 & 7**

Tea/Coffee

### **Allergen Information:**

1 Gluten, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soybeans, 7 Milk, 8 Nuts, 9 Celery, 10 Mustard, 11 Sesame Seeds, 12 Sulphur Dioxide & Sulphites, 13 Lupin, 14 Molluscs



