

Table D'Hote Menu

SKILLET POT



RESTAURANT

3 Course Meal €30
4 Course Meal €35

Couple's Special €85
4 Course Meal plus
a Bottle of House Wine

STARTER

Homemade Soup of the Day (A7, A9)

With Fresh Herb Croutons and Cream & a Selection of Breads

Smoked Bacon & Black Pudding Salad (A1, A12, A10)

With Red Wine Poached Pears & Apple Cider Vinaigrette

Skillet Pot Chowder (A2, A4, A7, A9, A12)

A selection of Fresh Fish, including Salmon, Cod, Prawns, Mussels & Smoked Haddock in a Creamy Chowder with a hint of Fresh Tarragon

Tandoori Spiced Chicken Caesar (A7, A9)

Mixed Leafy Salad Greens & Fresh Herb Croutons with Homemade Caesar Dressing served in a Poppadom Basket & topped with strips of Tandoori Spiced Chicken Fillet & Shaved Parmesan Cheese

Kung Po Calamari (A1, A7, A5)

Strips of Calamari, Spring Onion & Red Chilli, cooked in Tempura Batter and bound in a light Kung Po Sauce and Salted Peanuts

MAIN COURSE

Red Lentil & Kidney Bean Pie (A9)

Diced Vegetables, Red Lentils & Kidney Beans in a Tomato & Garlic Sauce, topped with Pureed Sweet Potato

Pan Fried Fillet of Hake (A7, A12)

Placed on Buttered Spinach, Champ Potato, White Wine & Lemon Sauce

Grilled Sea Bass Fillets (€5 supplement) (A1.1, A7, A12)

On a bed of Sautéed Potatoes with Chorizo, Baby Spinach, Toasted Hazelnuts & Black Olives. Served with Dill Beurre Blanc

Vegan

Grilled 8oz Sirloin Steak (€5 supplement) (A7, A12)

Cooked to your liking and served with Sautéed Onions, Mushrooms & Fries, Garlic Butter or Pepper Sauce

Roast of the Day

With Mash Potato & Garden Vegetables

The Skillet Pot Pie (A7, A1, A12)

Tender chunks of Chicken Fillet, with Wild Mushrooms, Sweet Potatoes and Shallots in a White Wine Sauce with a Puff Pastry Lid

DESSERT

White Chocolate & Whiskey Cheesecake (A1.1, A7, A12)

Jameson Irish Whiskey founded in Rich Irish Cream and White Chocolate - a truly decadent Cheesecake

Warm Chocolate Fondant (A3, A7, A1.1)

Delicious Dark Chocolate Fondant with a Goopy Chocolate centre & served with Vanilla Ice-Cream

Apple Rhubarb Crumble (A1.1, A2, A3, A7)

Coated in light Vanilla Custard & Chantilly Cream

Eton Mess (A3, A7)

Homemade Meringue with fresh Blue-Berries & Raspberries folded into Fresh Whipped Cream & dressed with Fruit Coulis

Chocolate Coconut Tart (A1.1)

Coated in a Tangy Wild Berry Coulis

Vegan

TEA / COFFEE