

## **New Irish night dinner and show menu Nov 2009**

### **Starters:**

- 1) Parsnip, onion and potato soup garnished with garlic croutons and tomato oil.
- 2) Melody local fresh Irish seafood bound in a rich saffron cream, served in a puff pastry basket, dressed with garden cress.
- 3) Taste of Ireland plate: “A chilled trio of fresh Irish produce to whet your appetite”  
Leek and ham hock terrine  
Tomato red onion and organic goat’s cheese duchess  
Fresh and smoked salmon timbale
- 4) Braised chicken on a roast vegetable salad  
Served with a tomato and thyme relish

### **Mains:**

- 1) Roast breast of Chicken marinated in Gaelic herbs with Limerick bacon, spring onion stuffing and roast gravy.
- 2) Roast wild mushroom and artichoke parcel  
Served on rosemary and mixed bean stew
- 3) The Arlington’s famous Beef and Guinness pie. (Braised beef in Guinness topped with crisp pastry).
- 4) Traditional Irish Lamb stew slow cooked  
Garnished with potato, thyme and parsley.
- 5) Roast fillet of Atlantic Salmon  
Served with a prawn and white wine cream sauce
- 6) Honey glazed loin of bacon  
Served with buttered cabbage, and traditional parsley sauce.

(UP STAIRS ONLY)

10oz prime Irish Beef sirloin steak

With sauté mushrooms and onions, crisp salad, chunky chips and

The Arlington’s brandy pepper sauce.

Main courses served with vegetables and champ potatoes.

### **Desserts:**

- 1) Arlington’s delightful dessert duet:  
Baileys and Irish mist cheesecake with Double chocolate Celtic fudge log.
- 2) Homemade Carrot cake served with butterscotch sauce