



## Dinner and Show Menu

### Starters

#### **Pressed Ham Hock**

*Pickled Cucumber, Red Pepper Relish with Sourdough Toast*

#### **Freshly Prepared Soup of the Evening**

*Served with Brown Soda Bread*

#### **Prawn Salad**

*with Malt Whiskey on Porter Bread*

#### **Cantaloupe Melon, Watermelon Shot**

*Crushed Raspberry and Lemon Syrup*

### Main Course

#### **Traditional Irish Stew**

*with Puff Pastry Lid*

#### **Roast Loin of Pork**

*Wholegrain Mustard Mash, Ballygowan Carrots, Simple Apple Sauce*

#### **Honey & Thyme Roast Chicken Supreme**

*Root Vegetable Colcannon, Sweet and Sour Red Onions*

#### **Baked Salmon**

*Fennel and Apple Salad, Dill Buttered Baby Potatoes*

#### **Mixed Bean Chilli**

*Chickpea Rice, Coriander Crème Fraiche*

#### **Confit of Duck Leg**

*Orange, Black Pepper, Red Wine and Blackberries, Braise Red Cabbage*

*Supplement of €5 will be added to your bill*

#### **Beef and Guinness**

*Roast Garlic Mash, Vegetable and Guinness Broth, Horseradish Cream & Parsnip Crisps*

*Supplement of €5 will be added to your bill*

### Dessert Plate

*Lemon Curd Tartlet, Chocolate & Guinness Mousse,*

*Strawberry Fool*

### **Side Orders €3.50**

**Selection of different flavoured homemade bread**

**Chunky Chips**

**Root Vegetable Colcannon**

**Dill Buttered Baby Potatoes**

**Ballygowan Carrots**

**Smoked Paprika Tobacco Onions**

**Braised Red Cabbage**

**Roast Garlic Mash**

**Side Salad**

**Wholegrain Mustard Mash**

***Any Dietary Requirements can be accommodated on the above menu.***