

# Easter Menu

Two course €35 / Three course €40

## Starters

### GOLDEN VOL-AU-VENT OF CHICKEN & WILD MUSHROOMS

Tender Irish chicken and sauteed wild mushrooms in a creamy white wine & thyme velouté, encased in a crisp puff pastry crown, finished with a touch of fresh herbs.

WH / MK / SP / EG / CY / MD / NT

### PROSCIUTTO AND MELON

Fresh sliced melon layered with prosciutto, garden greens, candied walnuts & house dressing.

WH1 / WH / SP / TN / MD

### GOATS CHEESE TART

Golden pastry filled with goats' cheese and caramelized red onion, baked until light and crispy and finished with a touch of thyme

WH / EG / MD / MK / SP / NT

## Main Course

### ROAST BEEF STRIPLION

Succulent roast striploin of beef served with a golden Yorkshire pudding, creamy champ mash, seasonal veg and finished with a rich red wine jus.

WH / EG / MK / CY / MD / SP

### TURKEY AND HAM

Traditional roast turkey and honey-glazed ham served with cranberry and sage stuffing, seasonal veg, creamy champ mash and finished with a rich red wine jus.

MK / SY / SP / CY / TN / WH1

### VEGETABLE CURRY

A fragrant of mixed vegetable curry served with fluffy rice, topped with crispy spiced chickpeas.

MD / CY

## Dessert

### TIRAMISU

Espresso-soaked sponge layered with mascarpone cream and finished with a dusting of cocoa.

WH / EG / MK / SP

### LEMON CHEESECAKE

Smooth lemony cheesecake on a buttery biscuit base with a bright citrus finish.

WH / EG / MK

### STRAWBERRY ROSE PAVLOVA

Crisp meringue topped with whipped cream, fresh strawberries, and a delicate hint of rose.

EG / MK

WH1 – Wholemeal (Contains Gluten); WH – Wheat (Contains Gluten); CR – Crustaceans (Prawns, Crab, Lobster); EG – Eggs; FI – Fish; LU Lupin; MK – Milk; MO – Molluscs (Mussels, Squid, Clams); MD – Mustard; NT – Nuts (Almonds, Hazelnuts, Walnuts, Cashews, Pecan, Brazil, Pistachio, Macadamia); PN – Peanuts; SE – Sesame Seeds; SO – Soya; SP – Sulphur Dioxide/Sulphites; CY – Celery; CI – Chili;