

## AMUSE BOUCHE

### STARTER

#### SOUP OF THE DAY

Served With Fresh Bread, 1,5,7,8,12

#### STRAND SMOKED CHICKEN CAESAR SALAD

Streaky Bacon, Garlic Croutons, Parmesan Shavings, Baby Gem Lettuce & Caesar dressing 1,7,8,12, 13, 14

#### GARLIC & CHILLI INFUSED PRAWN PIL PIL

Served With Toasted Bread 12

#### HAZELNUT COATED BLUEBELL FALLS GOAT CHEESE

Pickled Beetroot, Dressed Leaves, Aged Balsamic Reduction 1,7,8,12

#### TEMPURA OF BABY VEGETABLES

Wasabi Mayo, Sweet Chilli Sauce & Pickled Ginger 1,7,8

## CHAMPAGNE SORBET

### MAIN COURSE

#### 100% IRISH SIRLOIN STEAK

Grilled Mushroom, Twice Cooked Home Cut Chips & Pepper Sauce 5,8,12

#### GRILLED HALIBUT

Panache of Green Vegetables, Roast Baby Potatoes, Lemon Grass Beurre Blanc 8,12,13

#### RISOTTO PRIMAVERA

With Vegan Parmesan Basket

#### SLOW ROASTED PORK BELLY

Mustard Mashed Potato, Apple Puree & Red Wine Jus 5,8,12

#### DUO OF DUCK

Grilled Breast, & Confit Leg, Spiced Carrot Puree, Red Cabbage & Cumberland Jus 5,8,12

### DESSERTS

#### MERINGUE ROULADE

With Berries & Cream 1,7,8,9

HAZELNUT & CHOCOLATE BAR 1,7,8,9

THE ROSE 1,7,8,9

#### PECAN TART

With Raspberry Sorbet 1,7,8,9

#### IRISH CHEESE SELECTION

With Crackers, Nuts & Chutney 1,7,8,9