

Menu

• TABLE D'HÔTE •

STARTERS

Soup of the Day

Served with rustic bread rolls.

Irish Goat's Cheese Mousse

With seeded Parmesan tuile, basil gel, candied walnuts & raspberry puree served with toasted brioche.

Soft Poached Hens' Eggs

With seasonal asparagus and béarnaise sauce.

Blue Cheese & Honey Mustard Glazed Ham Salad

Poached baby pear in Cooney's cider, with crisp seasonal leaves in horseradish & garlic mayo, topped with salted grapes.

Aromatic Duck Bon Bon's

Shredded duck in a barbequed hoi sín sauce, coated in panko breadcrumbs, frizzled leeks & a rich cassis sauce.

Fresh Seafood Chowder

Fresh and smoked fish in a white wine and pastis cream sauce, served with rustic bread rolls.

MAINS

Catch Of The Day

Pan Fried Cajun Monkfish

Served with a mint pea velouté, chorizo risotto, squid ink tuile, Irish trout caviar and a saffron and tarragon beurre blanc.

Pan Seared Cannon of Lamb

Served with a garlic mash potato, celeriac puree, toasted herb crumb, buttered baby carrots and red current jus.

Hereford 10oz Striploin Steak €5 supplement)

Cooked to your liking, served with creamed potato, tempura asparagus topped with a rich red current and wild mushroom jus and shavings of duck liver pate.

Butternut Squash & Asparagus Risotto

In a roast garlic and basil cream sauce finished with parmesan cheese.

Slow Braised Beef Cheek

Boyne Brewhouse APA infused jus, roasted pearl onions, with frizzled leeks, creamy mash potatoes and side of seasonal vegetables.

DESSERT

See Your Server for Today's Dessert Menu

Freshly Brewed Tea & Coffee

2 Course 24 / 3 Course 30

PLEASE ASK YOUR WAITER FOR ALLERGEN LIST