

Starters

Caesar Salad, Baby Gem, Garlic Croutons, Crispy Smoked Bacon Lardons and Parmesan Shavings

Warm Teriyaki Chicken Salad, Horizon Leaves, Lime Vinaigrette

Seafresh Selection of Prawns, Mussels, Smoked Mackerel Mousse, Crab, Smoked Salmon, Homemade Brown Bread

€2.50 supplement

Rosette of Atlantic Smoked Salmon, Micro Salad, Pickled Cucumber, Baby Capers, Citrus Dressing

Tian of Crab and Prawn, Micro Chard, Cherry Tomato Mayonnaise

Trident Seafood Bouchée, Creamy White Wine and Leek Sauce

Seasonal Fruit Platter, Trio of Melon, Rosscarbery Strawberries, Passion Fruit and Mango Salsa

Warm Ardsallagh Goats Cheese and Hazelnut Bruschetta Thyme & Olive Bread,
Semi Dried Tomatoes and Rocket Salad

Wild and Field Mushrooms Mille Feuille, Butter Cream Sauce

Golden Puff Pastry Shell, Sauteed Chicken and Button Mushrooms, Rich Chablis Cream Sauce

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Soups

Paysanne of Vegetable Soup, Chive Cream

Plum Tomato and Roast Red Pepper Soup, Basil Oil

Roast Butternut Squash and Sweet Potato, Parsnip Crisps

Cream of Leek and Rooster Potato, Herb Croutons

Cream of Field Mushroom Soup, Tarragon Oil

Trident Seafood Chowder, Dill Creme Fraiche

€3.00 supplement

Sorbets

Raspberry Sorbet

Blackcurrant Sorbet

Tropical Sorbet

Lemon Sorbet

Champagne Sorbet

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Main Course

Meat

Roast Prime Sirloin of Irish Beef, Yorkshire Pudding, Red Onion Marmalade, Rich Roast Gravy

Seared Irish Beef Fillet, Parsley Potato Cake, Wild Mushroom Ragout, Grilled Spring Onion, Red Wine Jus

€4.00 supplement

Panfried Irish Sirloin Steak, Brandy Ceps and Creamy Peppercorn Sauce

€3.00 supplement

Traditional Roast Turkey Crown and Honey Roasted Loin of Bacon, Fine Herb and Apricot Stuffing

Corn Fed Chicken Salamorjio, Bed of Polenta, Sherry Vinegar Jus

Slow Cooked Timoleague Pork Belly and Caramelised Medallion of Pork Steak,
Braised Red Cabbage, Stonewell Cider, Crab Apple-Jus

Slow Roasted Rump of Irish Lamb, Infused with Rosemary, Crushed Celeriac, Port Wine Jus

Roast Rack of West Cork Lamb, Champ Potatoes, Roast Garlic and Thyme Jus

€4.00 supplement

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Main Course

Fish

Baked Fillet of North Atlantic Hake, Gremolata Crust Drizzled with Chive Oil

Lemon Sole Parcels, Salmon Mousse, Vermouth Butter Sauce

Panfried Fillet of Salmon, Baby Leek, Mussel and Saffron Sauce

Oven Roasted Fillet of Seabass, Mediterranean Ratatouille, Chilli and Garlic Essence

Panfried John Dory Fillets, White Bean and Thyme Cassoulet

€3.00 supplement

Fricassee of Seafood, Salmon Monkfish, Sole, Prawns Seasonal Vegetables, Pernod Cream Sauce

€3.00 supplement

Vegetarian

Broad Bean and Garden Pea Risotto, Parmesan Shavings, Rocket Pesto

Roast Mediterranean Vegetable Tartlets, Buffalo Mozzarella, Sundried Tomato and Basil Oil

Vegetarian Cannelloni, Pasta Tubes Filled with Spinach, Mushrooms, Pine Nuts,
Sun Blushed Tomatoes, Goats Cheese, Pomodoro Sauce

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Desserts

Citrus Plate, Lemon Cured Tartlet, Lemon Mousse, Grapefruit Sorbet and Lemon Syrup

Marshmallow Pavlova, Tropical Fruit Salsa, Red Berry Essence

Seasonal Fruit Crumble, Cinnamon Oaty Crunch, Vanilla Pod Anglaise

Warm Chocolate Brownie, Raspberry Compote, Vanilla Ice-cream

Orange and Almond Cake, Grandmarnier Glaze, Candied Zest

Black Forest Mousse, Belgian White Chocolate and Kirsch Mousse
on a Sour Cherry Jelly sitting on a Chocolate Sponge

Vanilla Pod Baked Cheesecake, Caramelised Nectarines

Trident Style Tiramisu, Chocolate Crumb Espresso Anglaise

Melody of Desserts

Your choice of three from the following selection,
Cheesecake of your choice, Choux Puffs, Homemade Vanilla Pod Ice-cream,
Chocolate Brownie, Berry Pavlova, Mousse of your choice

Irish Cheese Plate

Selection of West Cork Farmhouse Cheeses with Biscuits and Homemade Tomato Relish
€2.00 supplement

Served with Freshly Brewed Tea, Coffee and Petit Fours

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