

Chef's Choice Early Menu

STARTERS

DB'S SMOKED SEAFOOD HOTPOT

Fresh melody of Dingle Bay smoked seafood (no shell fish here), bound in a creamy beurre blanc soup with grated parmesan in a smoking hot pot

GOLDEN PORTOBELLO GARLIC MUSHROOM

Stuffed with bacon, chilli and garlic. Baked until golden brown, topped with parmesan cheese and garlic mayonnaise

SAUTÉ CHICKEN AND MUSHROOM PUFF PASTRY CASE

A fricassée of wild mushroom and sauté chicken in a puff pastry pillow

TODAY'S SOUP OF THE DAY

Cream of vegetable soup with homemade brown bread

HOME SMOKED ROSEMARY CHICKEN AND PEAR SALAD

Shaved crisp slices of pear, julienne of home smoked rosemary chicken, wild herbs and orange dressing. A refreshing salad packed with nutritious fibre

MAIN COURSES

PAN-SEARED CHICKEN STUFFED WITH CHEESE AND HAM

With a creamy mushroom sauce

DB'S ROAST OF THE EVENING

With jus rosti. Ask your server

BAKED FILLET OF SEA TROUT

With a shrimp risotto and citrus dill cream

BREAST OF CHICKEN CURRY

With savoury boiled rice and fries

PAN-SEARED 8oz SIRLOIN STEAK (€4 SUPPLEMENT)

With wild mushrooms, tobacco onions, three peppercorn relish, pepper sauce or garlic butter

DESSERTS

HOMEMADE BREAD AND BUTTER PUDDING

With sauce anglaise and vanilla ice-cream

SHERRY TRIFLE - THE OLD FAVOURITE!

WARM APPLE PIE AND CREAM

SELECTION OF ICE CREAM



€20

2 Courses,
& Tea/Coffee



€23

3 Courses,
& Tea/Coffee