

# Table d'hôtel Menu

## Starter Selection

Homemade Soup of the Day 1 7 9

Served with a Crusty Roll or Wheaten Bread

Italian Bruschetta 1 7 8 10

Toasted Ciabatta topped with Tomatoes, Pesto, and Mozzarella, finished  
with a Balsamic Glaze

Salt & Pepper Squid 1 3 4 7 9 10 14

With a Tossed Salad & a Chilli Garlic Mayonnaise

Crunchy Baked Potato Jackets 1 6

With Bacon & Melted Cheese

## Main Course Selection

Grilled 8oz Sirloin Steak

Cooked to your liking & accompanied with Gravy, Garlic 7 or Pepper Sauce 7

Garnished with Portobello Mushroom & French Fried Onions

Half Honey Roast Silver Hill Duck 1 5 6 8 11 13

Served with a Hoi Sin Sauce

Baked Fillet of Salmon 1 3 4 7 12

With a Lemon Herb Crust & a Creamy Leek Sauce

Tandoori Chicken 1 5 8 10

Marinade Slow Cooked Breast Served with Garlic Naan Bread & Mango Chutney

Roast Vegetable & Goats Cheese Tartlet 1 3 7

Served with Tomato & Basil Sauce

All the above served with a Side Order of your choice from the below selection

Freshly Cut Chips 1 12 / Spicy Potato Wedges 1 / Mash Potatoes 1 12 / Side Salad 3 7 10 /

Garlic Potatoes 1 7 12 / Sauté Mushrooms 7 / Baby Boiled New Potatoes / Sauté Onions 7 /

Baked Potato / Garlic Ciabatta Bread 1 7 / Selection of Fresh Vegetables 7 /

Battered Onion Rings 1 / Boiled Basmati Rice / Garlic Naan Bread 2 7

## Desserts

Selection of Desserts & Tea or Coffee....Please see your server for details

1 Cereals containing Gluten, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soybeans, 7 Milk, 8 Nuts,

9 Celery, 10 Mustard, 11 Sesame Seeds, 12 Sulphates, 13 Lupin, 14 Molluscs

€25.00