

Function menu

Soups

Roast Pepper & Potato Soup

£4.25

Potato & Leek Soup

£4.25

New England Clam Chowder

£4.25

Traditional Minestrone Soup

£4.25

Cream of Spinach & Asparagus with garlic croutons

£4.25

Cream of Butternut Squash

£4.25

Traditional Vegetable Broth

£4.25

Cream of Mushroom flavoured with thyme & nutmeg

£4.25

Starters

Caesar Salad with Oak Smoked Chicken, garlic croutons & shaved parmesan

£6.35

Thai flavoured Fish Cakes, crisp salad & sweet soy dressing

£6.50

Smoked Chicken Salad with Cashel blue cheese dressing

£6.50

Wild Mushroom & Goats Cheese Tartlet with sun-dried tomato & basil pesto

£6.50

Traditional Irish Smoked Salmon

£6.50

Penne Pasta with roast Mediterranean vegetables, tomato & basil sauce

£5.75

& shaved parmesan

Main Courses

Char-Grilled Fillet of Salmon with tomato & basil butter

£13.95

Char-Grilled 10oz Sirloin of Beef

£25.00

Thyme Flavoured Breast of Fermanagh Free Range Chicken with

£13.25

traditional roast gravy

Five Spice Roast Barbary Duck Breast, Apricot & Rosemary Chutney

£16.00

Traditional Roast Sirloin of Irish Beef

£16.00

Irish Leg of Lamb

£16.00

Above served with chefs selection of vegetables & potatoes

Desserts

Cheesecake (selection of flavours available to choose from)

£5.25

Apple & Pear Crumble with Homemade Ice-Cream

£5.25

Tropical Fruit Tartlet with Pinacolada Sorbet

£5.25

Apple Hommoniere: caramelised apple in a filo basket

£5.25

Fresh Fruit Pavlova with Fresh Cream

£5.25

Lemon Meringue Pie & Cardamom Ice-Cream

£5.25

Chocolate Manior: chocolate sponge, coffee syrup & chocolate mouse

£5.25

Almond Balthazar: almond sponge, cointreau cream & chocolate ganache

£5.25

Please choose only one option from each course