

## 3 Course Meal including prosecco on arrival €40 per lover

### Soup of the Day

Served with freshly baked homemade breads.

### Beetroot Cured Salmon

Beetroot jelly & horseradish crème fraiche.

### Slow Braised Beef Short Rib

With Dan Kelly's pickled apples & cider reduction.

### Spaghetti and Meatballs

Dexter beef meatballs in a rich tomato & basil sauce topped with parmesan cheese.

### Rocket, Lemon and Fennel salad

Crisp rocket, shaved fennel topped with candied walnuts, lemon oil.

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### Roast Butternut Squash Risotto

Finished with crispy sage, salted pumpkin seeds, parmesan cheese.

### Chicken Supreme

With red cabbage slaw, black pudding gnocchi, finished with red wine jus.

### Rolled Boar Belly

Stuffed with prunes, parsnip gnocchi, frivole & Game jus.

### Grilled Hake

Served in rich broth of bacon, peas, shallots & pale ale.

### 10oz Sirloin of Irish Hereford Beef

Colcannon croquette, shallot Purée, baby carrots & veal jus.

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### Wispy Clouds

Soft poached meringues in elderflower custard & syrup.

### Frozen Apricot Parfaits

Served with apricot puree & granola.

### Baked Alaska.

With pineapple & star anise compote.

### Tarta de Santiago

Almond cake with an apricot sorbet & Dan Kelly's pickled apples & apple puree.

### Rich Chocolate Brownie

Raspberry puree, white chocolate crumb & vanilla ice cream.