

Legends Dinner Menu

Soup of Day with Dairy Cream & Garlic Croutons

Gazpacho of Beetroot Served with Slivers of Locally Warm Smoked Salmon, Wholegrain Mustard Ice Cream

Seasonal Leaves Tossed in Ranch Dressing, Crunchy Summer Radishes, Cucumber, Black Olives, Cherry Tomatoes & Feta Cheese

Oven Baked Goat Cheese Wheel Topped with a Walnut Crumble, Caramelized Red Onion, Peppery Rocket Leaves & Balsamic Glaze

Oven Roasted Hoisin Pork Tender Loin Carved on Ginger & Carrot Purée, Drizzled with Honey Sesame & Hoisin Glaze

Tender Grilled Prime Irish Sirloin Steak, Cooked to Your Liking Served with Cheesy Roast Tomatoes, Green Bean Parcel with a Choice of Garlic Butter or Pepper Sauce €5.00 Supplement

Pan-fried Supreme of Chicken Served on Cauliflower Purée, Shallots & Honey Glaze Thyme Jus

Lightly Curried Catch of the Day Served on a Giant Couscous Salad with Jasmine Tea Velouté

Vegetarian Courgette, Tomato & Aubergine Stack Layered with Ratatouille, Drizzled with Basil & Pine Nut Pesto & Raw Red Pepper Coulis

Assiette of Desserts

Mini Meringues with Fresh Strawberries, Blueberry Vanilla Cheesecake, Iced Apple & Sage Parfait, Chocolate & Orange Fudge Cake

Tea & Coffee

€35.00pp

We Cannot Guarantee Food is 100% Allergen Free