

Menu Choices

CHOOSE 3 STARTERS FROM THE FOLLOWING

HOME-MADE SOUP OF THE DAY SERVED WITH CRUSTY BREAD

WILD ATLANTIC WAY SEAFOOD CHOWDER SERVED WITH HOMEMADE SODA BREAD

WARM ST TOLA'S GOATS CHEESE, BAKED WITH A HONEY & WHOLEGRAIN MUSTARD DRESSING AND MIXED SALAD

SMOKED BACON & CHICKEN CAESAR SALAD OR PLAIN CAESAR

FRESH KENMARE MUSSELS TOSSED IN A GARLIC, CHILLI, COCONUT & LIME SAUCE

STAR SEAFOOD SMOKED SALMON SALAD

BAR-B-QUE CHICKEN WINGS

CHOOSE 3 MAIN COURSES FROM THE FOLLOWING

HOMESTYLE STAR SEAFOODS FISH & CHIPS

PAN FRIED HAKE WITH POTATO AND VEGETABLES

SOUTHERN STYLE CHICKEN STRIPS, CHIPOLTE MAYONNAISE, MIXED LEAVES & FRIES

KENMARE BAY FILLET OF SALMON SERVED WITH WHITE WINE CREAM DILL SAUCE

ROAST SIRLOIN OF IRISH BEEF, ROAST POTATOES, HONEY GLAZED VEGETABLES AND A RED WINE JUS

CHICKEN PASCAL, QUALITY IRISH CHICKEN BREAST OVEN ROASTED, STUFFED WITH POTATO, ONION & CHEESE, WRAPPED IN BACON, CRUMB COATING & SERVED WITH A CREAMY MUSHROOM SAUCE.

MUSHROOM & SPINACH FUSILLI PASTA AND GARLIC BREAD (V)

TRIO OF DESSERTS

OR CHOOSE 2 FROM THE FOLLOWING;

CHEF'S APPLE PIE SERVED WITH FRESH DAIRY CREAM

WARM CHOCOLATE BROWNIE

WARM CREPES SERVED WITH ICE CREAM & BUTTERSCOTCH SAUCE

BREAD & BUTTER PUDDING SERVED WITH FRESH DAIRY CREAM

SELECTION OF ICE CREAMS

Tea / Coffee

Lunch; 2 Course €20.00, 3 Course €25.00