



FESTIVAL OPERA DINNER MENU

TO START

ROASTED VEGETABLE SOUP

CHIVE OIL, WARM SODA BREAD AND IRISH BUTTER
(6, 7, 9, 12)

CHICKEN LIVER PÂTÉ

SPICED APPLE CHUTNEY AND TOASTED BRIOCHE
(6, 7, 9, 11, 12)

SMOKED HADDOCK FISH CAKE

WILTED BABY SPINACH AND WHOLEGRAIN MUSTARD SAUCE
(3, 6, 7, 9, 11, 12, 13)

WARM GOAT'S CHEESE TART

CARAMELISED ONION, DRESSED LEAVES AND BALSAMIC
(6, 7, 9, 11, 13)

WILD MUSHROOM BRUSCHETTA

GARLIC MUSHROOMS, PARMESAN AND HERB SALAD
(6, 7, 9, 12)

MAIN COURSES

8OZ IRISH STRIPLOIN STEAK €8 Supplement

POTATO GRATIN, ROAST MUSHROOM, ONION RING AND PEPPERCORN SAUCE
(6, 7, 8, 9, 11, 12, 13)

SLOW BRAISED IRISH BEEF SHORT RIB

CREAMY MASH, GLAZED ROOT VEGETABLES AND RED WINE JUS
(7, 9, 12)

ROAST SUPREME OF IRISH CHICKEN

CHAMP POTATOES, BABY SPINACH AND THYME JUS
(7, 9, 12)

ROAST FILLET OF IRISH PORK

CREAMY MASH, BRAISED CABBAGE, APPLE PURÉE AND MUSTARD JUS
(7, 9, 12, 13)

PAN FRIED KILMORE QUAY SALMON FILLET

BABY NEW POTATOES, FRENCH GREENS AND LEMON CREAM SAUCE
(3, 7, 9, 12)

BUTTERNUT SQUASH ARANCINI

WILD ROCKET AND CRISPY SHALLOTS
(6, 7, 9, 12)

DESSERTS

WARM APPLE CRUMBLE

VANILLA ICE CREAM AND CRÈME ANGLAISE (6, 7, 9, 11)

STICKY TOFFEE PUDDING

TOFFEE SAUCE AND VANILLA ICE CREAM (6, 7, 9, 11)

WARM SALTED CARAMEL BROWNIE

CHOCOLATE SAUCE AND SALTED CARAMEL ICE CREAM (6, 7, 8, 9, 11)

LEMON MERINGUE TART

RASPBERRY COULIS AND FRESH BERRIES (6, 7, 9, 11)

MANGO CHEESECAKE

BERRY COMPOTE AND BISCUIT CRUMB (6, 7, 9, 11)

**€49 FOR 4 COURSES INCLUDING FRESHLY BREWED TEA AND COFFEE
€55 TO INCLUDE A GLASS OF PROSECCO**