



Set Dinner Menu €45 per person

Starters

Seafood Chowder

Shellfish & Tomato Stock, Flavoured with Tarragon & Coriander, finished with a mixture of local fish.

Christy Hurley's Fresh Local Crab Cocktail

Served with homemade mayonnaise & organic mixed leaves.

Pan Seared Yellow Fin Tuna

Served medium rare with Basmati rice, honey, soy & sesame dressing.

Caesar Salad

Cos lettuce, crisp croutons, caesar dressing & parmesan shavings.

Warm Salad of Chicken

On a bed of mixed leaves, potato wedges & parsnip chips.

Main Course

Fishy Fish Pie

White fish, salmon & shellfish cooked in a cream sauce,
topped with herb breadcrumbs & house mash.

Maurice Fitz's Grilled Brill Fillets

Served on glazed carrots, pickled white cabbage & rocket oil.

Pan Roasted Local Cod

Served on creamed spinach risotto, tomato salsa & lemon butter sauce.

Grilled Organic Salmon

Basmati rice, spring onion tempura & sweet chilli, coriander & ginger butter.

Pan Roasted Sirlon Steak

Served with crispy onion rings, spring onion mash & cracked black pepper sauce.

Desserts

Selection of Movenpick Ice-Creams & Sorbets.

Sticky Toffee Pudding, with butterscotch sauce & fresh cream.

Warm Chocolate Brownie, with chocolate fudge sauce & vanilla Ice-cream.

Vanilla Panna Cotta with a passion fruit sauce.