

Concert Menu 2010

€25.00 per person

STARTERS

Freshly made Soup of the Day (C)

With homemade brown bread

Creamy Seafood Chowder (C)

With saffron aioli

Crisp Bacon Ribs

*Crumbed baby bacon ribs with a spiced tomato
and red pepper Relish*

Chicken Caesar Salad

With parmesan, garlic croutons and creamy anchovy dressing

Mozzarella Salad (V) (C)

*Buffalo mozzarella with pine nuts, plum tomatoes
and balsamic Vinaigrette*

MAIN COURSES

Traditional Fish and Chips

Battered fish of the day with homemade chips and tartar sauce

Pan-fried Fillet of Salmon (C)

With smoked bacon and chive cream

Papardelle Pasta

With smoked chicken, red peppers and basil cream

Marinated Escalope of Chicken (C)

*Escalope of chicken with grilled mediterranean vegetables,
baby potatoes and salsa Verdi*

Goats Cheese Pithivier (V)

Crisp goats cheese parcel with grilled vegetables and sauce vierge dressing

DESSERTS

Selection of Ice Creams

with a Crisp Tuille Basket and Caramel Sauce

Sticky Chocolate Cake

Served with Vanilla Ice Cream

Shearwaters Bread and Butter Pudding

Flavoured with Baileys and white chocolate chips

Dessert Special

(Please check with your server for tonight's special which includes a coeliac option)