Occasions Menu
28 Euro per person

Soup of the Day
Served with traditional Irish soda bread (Allergens 6,8,12)

Homemade Seafood Fishcakes
Dressed baby leaves, sweet chilli sauce (Allergens 2,6,7,8,11,12)

Chicken Caesar Salad
Cos lettuce, garlic croutons, crispy bacon, parmesan shavings & Caesar dressing (Allergens 3,6,7,8,12)

West Coast Seafood Creamy Chowder
Served with traditional Irish soda bread (Allergens 1,2,3,6,7,8,12)

Traditional Roast of Irish Beef
Served with creamed potato, steamed vegetables, Yorkshire pudding and gravy sauce (Allergens 7,8,9,12)

Grilled Breast of Chicken
Finished in tomato sauce, melted mozzarella cheese, pesto dressed rocket (Allergens 7,8,9,12)

Oven Steamed Fresh Fillet of Hake
With creamed potato, steamed vegetables and saffron sauce (Allergens 3,7,8,12)

Roast Stuffed Turkey Crown & Honey Baked Ham
Served with savoury sage stuffing, creamed potato, steamed vegetables, and red wine jus (Allergens 6,7,8,9,12)

Spinach & Ricotta Tortellini (v)
Served in a tomato & parmesan sauce with a warm toasted garlic bread (Allergens 6,7,8,11)

White Chocolate & Raspberry Cheesecake (v)
with fruit coulis and strawberry ice cream (Allergens 5,6,7,11)

Warm Chocolate Fondant
with fruit coulis and vanilla ice cream (Allergens 5,6,7,11)

Warm Apple Pie
Served with crème anglaise & vanilla ice cream (Allergens 6,7,11)

Selection of Ice Cream
Served in a wafer basket (Allergens 6,7,11)

(v) suitable for vegetarians. (GF = Gluten free). Food allergies and intolerances; before you order your food and drinks please speak to our staff to advise us of any intolerances / allergies or if you would like to know more about the ingredients used. All our In-Room dining meals will be served in disposable containers. Please allow up to 40 minutes during busy periods.