

## Table D'Hote Menu

2 Course Meal, Tea/Coffee €35

3 Course Meal, Tea/Coffee €40

**Couple's Special** €95

3 Course Meal, Tea/Coffee,  
plus a Bottle of House Wine

## SKILLET POT



## RESTAURANT

### STARTER

**Homemade Soup of the Day (A7, A9)**

With Fresh Herb Croutons and Cream & a Selection of Breads

**Smoked Bacon & Black Pudding Salad (A1, A12, A10)**

With Red Wine Poached Pears & Apple Cider Vinaigrette

**Skillet Pot Chowder (A2, A4, A7, A9, A12)**

A selection of Fresh Fish, including Salmon, Cod, Prawns, Mussels & Smoked Haddock in a Creamy Chowder with a hint of Fresh Tarragon

**Tandoori Spiced Chicken Caesar (A7, A9)**

Mixed Leafy Salad Greens & Fresh Herb Croutons with Homemade Caesar Dressing served in a Poppadom Basket & topped with strips of Tandoori Spiced Chicken Fillet & Shaved Parmesan Cheese

**Kung Po Calamari (A1, A7, A5)**

Strips of Calamari, Spring Onion & Red Chilli, cooked in Tempura Batter and bound in a light Kung Po Sauce and Salted Peanuts

### MAIN COURSE

**Red Lentil & Kidney Bean Pie (A9)**

Diced Vegetables, Red Lentils & Kidney Beans in a Tomato & Garlic Sauce, topped with Pureed Sweet Potato

**Pan Fried Fillet of Hake (A7, A12)**

Placed on Buttered Spinach, Champ Potato, White Wine & Lemon Sauce

**Grilled Sea Bass Fillets (€5 supplement) (A1.1, A7, A12)**

On a bed of Sautéed Potatoes with Chorizo, Baby Spinach, Toasted Hazelnuts & Black Olives. Served with Dill Beurre Blanc

**Grilled 8oz Sirloin Steak (€5 supplement) (A7, A12)**

Cooked to your liking and served with Sautéed Onions, Mushrooms & Fries, Garlic Butter or Pepper Sauce

**Roast of the Day**

With Mash Potato & Garden Vegetables

**The Skillet Pot Pie (A7, A1, A12)**

Tender chunks of Chicken Fillet, with Wild Mushrooms, Sweet Potatoes and Shallots in a White Wine Sauce with a Puff Pastry Lid

### DESSERT

**White Chocolate & Whiskey Cheesecake (A1.1, A7, A12)**

Jameson Irish Whiskey founded in Rich Irish Cream and White Chocolate - a truly decadent Cheesecake

**Warm Chocolate Fondant (A3, A7, A1.1)**

Delicious Dark Chocolate Fondant with a Goopy Chocolate centre & served with Vanilla Ice-Cream

**Apple Rhubarb Crumble (A1.1, A2, A3, A7)**

Coated in light Vanilla Custard & Chantilly Cream

**Eton Mess (A3, A7)**

Homemade Meringue with fresh Blue-Berries & Raspberries folded into Fresh Whipped Cream & dressed with Fruit Coulis

**Chocolate Coconut Tart (A1.1)**

Coated in a Tangy Wild Berry Coulis

*Vegan*

### TEA / COFFEE