

**Lunch**

*2 course meal €35.00*

*3 course meal €42.00*

**Dinner**

*2 course meal €42.00*

*3 course meal €49.00*

**STARTER**

*Bread and Butter €4.50 Supplementary-*

**Today's Fresh Soup**

*Ask your steward*

**Salmon Gravlax (4, 7, 10)**

*Marinated Cucumber, Pickled Radish, Dill Creme Fraiche, & Caviar Dressing.*

**Cured Meat & Cheese Board (1,7,10,5 pistachio)**

*Duck Liver Paté, Mortadella, Olive, Gherkin & Toasted Bread*

**Classic French Tartiflette (7, 10)**

*Reblochon Cheese, Lardon, Potato, Onion, Mixed Leaves  
Pear, Walnut & Wholegrain Mustard*

**MAINS**

**Fillet of Seabream (1,4,5,6,8)**

*Seabass In Peanut crust, With Green Bean, Tomato Provençal & Baby Potato*

**Beef Bourguignon (9,12 )**

*Slow Cooked Beef In Red Wine, Baby Carrot, Mushroom  
Pearl Onion & Smoked Bacon Served With Boiled Potato.*

**Cornfed Chicken Supreme (7,10)**

*Irish Cornfed Chicken Breast With Celeriac Gratin Dauphinoise,  
Sautéed Kale, Truffle Oil, Confit Shallot With Pinot Noir Sauce*

**Char-Grilled Aubergine** Vegan\*

*Chickpea Ragout, Polenta Stick Served With Salsa Verde & Pomegranate Dressing*

**DESSERT**

**Chocolate Salted Caramel (1,7)**

*Raspberry Chantilly & Mixed Berries*

**New York Style Cheesecake (1,3,6,7,8)**

*With Blueberry & Chocolate Crumble*

WE CANNOT GUARANTEE THAT ANY MEALS ARE 100% ALLERGEN FREE AS THEY MAY CONTAIN TRACES

**Allergen Lists:** 1-Gluten, 2-Crustaceans, 3-Egg, 4-Fish, 5-Peanuts, 6-Soyabean, 7-Milk,  
8-Nuts, 9-Celery, 10-Mustard, 11-Sesame seed, 12-Sulphur Dioxide & Sulphites, 13-Lupin, 14- Molluscs

- 10% service charge from final bill for parties over 4 or more