

**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 (2, 4, 7, 12, 14)**

*Marinated Cucumber, Pickled Radish, Dill Creme Fraiche, Dill oil and capers dressing.*

**Cured meet and cheese board (1, 7, 10,12,15,pistachios)**

*Serrano ham, Saucisson, Duck Liver Paté, Mortadella, Olive, Gherkin & Toasted baguette*

**Classic French Tartiflette (7,8,10,)**

*Reblochon cheese, lardons, potato, onion, mixed leaves, pear, walnut and wholegrain mustard*

**MAINS**

**Fillet of Seabass (2,4,14)**

*Roasted fillet of Seabass, With lemon crushed potato, tarragon, olive oil, green bean, tomato provencal and sauce vierge*

**Beef Bourguignon (1, gluten free)**

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

**Cornfed Chicken Supreme (7,9,12)**

*Irish Cornfed Chicken Breast With Gratin Dauphinois, Sautéed Kale, Truffle Oil,crispy pancetta With Pinot Noir Sauce*

**Char-Grilled Aubergine (10) Vegan\***

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

**DESSERT**

**Chocolate Salted Caramel (1,3,5,6,7,8,12,15)**

*Raspberry Chantilly & Mixed Berries*

**New York Style Cheesecake (1,3,5,6,7,8,12,15)**

*With Blueberry compote & Chocolate Crumble*

WE CANNOT GUARANTEE THAT ANY MEALS ARE 100% ALLERGEN FREE AS THEY MAY CONTAIN TRACES  
**Allergen Lists:** 1-Cereale, 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, 15-Gluten

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