

## Starters

- Applewood Smoked Chicken and Tournafulla Black Pudding Tian with dressed leaves, served with a maple and raspberry vinaigrette
- Marinated Chicken smoked pancetta and button mushroom, bouchée.
- Smoked Chicken Caesar sourdough crostini, Parma ham crackling, parmesan shaving, confit cherry tomato
- Confit of Irish Duck Leg, pickled red cabbage, celeriac puree, red wine reduction
- Smoked Salmon & West Coast Crab Roulade, Roast beetroot salad, lime crème fraiche
- Seafood Assiette prawn cocktail, smoked salmon, peppered mackerel, dressed leaves
- Oven Baked Goat's Cheese butternut squash and basil filo parcel, candied walnuts, roast yellow pepper coulis
- West Coast Seafood Potato Cake with dressed leaves, lemon, chilli and coriander reduction

## Soups

- Cream of Carrot and Coriander Soup
- Salt Baked Celeriac & Fennel Soup with truffle oil
- Vine Tomato and Roasted Bell Pepper Soup with basil pesto
- Fresh Garden Market Vegetable Soup with herb croutons
- Fresh Market Buttered Leek and Baby Potato Soup
- Butternut Squash, Cumin and Fresh Carrot Soup
- Atlantic Seafood Chowder

# Main Courses

- Prime Whole Roasted Sirloin of Irish Beef served on colcannon mash with merlot reduction
- Roasted Rump of Connemara Lamb butterbean and pancetta ragout, wilted spinach, thyme jus
- Honey Roast Breast of Skeaghanore Duck sweet potato and ginger puree, braised pak choi, red wine and orange sauce
- Chargrilled Fillet of Hereford Irish Beef garlic & parmesan potato, grilled flat cap, pink peppercorn sauce *\*€9.00 supplement on package per person*
- Chargrilled Sirloin of Hereford Steak potato dauphinoise, asparagus wrapped in Parma, wild mushroom sauce *\*€7.00 supplement on package per person*
- Baked Lemon and Thyme Fillets of Seabass roasted Mediterranean veg, wilted spinach, white wine cream
- Grilled Fillet of Organic Salmon braised fennel, roast vine cherry tomato, shrimp & dill veloute
- Pan Roasted Fillet of Atlantic Hake with a herb and almond crust, courgette spaghetti, chive beurre blanc
- Pan Roasted Breast of Corn Fed Chicken sage buttered green beans, white bean & chorizo cassoulet

# Dessert

- Pavlova bourbon vanilla cream, fresh fruit, raspberry coulis
- Spiced Apple & Rhubarb Crumble with vanilla ice-cream
- Belgian Chocolate Gateaux with honey comb crumb
- Lemon Meringue Pie with marinated strawberries
- Classical Tiramisu
- Hotel Meyrick Dessert Medley
- Chocolate & Hazelnut Marquise with nut chocolate ice cream