

Four course Dinner menu Euro 63.00 per person.

Confit duck leg and foie gras roulade, with homemade chutney,
walnut melba toast and a red wine reduction.

Prawn and crab cocktail served with baby gem lettuce and a mango,
chilli and coriander salsa.

St. Tola's goat's cheese and basil fritters served with a tangy fig relish
and garden salad

Roast wild mushroom and creamed onion tart, tarragon and
parmesan shavings and truffle aioli.

Tempura of smoked salmon, spinach and pepper nori seaweed roll
with green beans and toasted sesame seed dressing.

Mushroom and thyme soup.

or

Seasonal salad.

or

Apple and calvados sorbet.

Fillet of Irish Angus beef (euro 3.00 extra) with a garden herb potato
croquette, char grilled baby leeks and hollandaise sauce.

Pan fried Halibut, with crushed peas, lightly curried shoestring
potatoes and a caper and chive butter.

Feta cheese, black olive, asparagus and tomato quiche in a filo pastry
tart served with celeriac remoulade.

Pan fried guinea fowl and wood pigeon with a butternut squash and
broad bean risotto, crisp pancetta.

Oven baked salmon with a lobster mayonnaise, basil potato mash,
and lobster and tomato foam.

Rack of lamb served with oven roasted courgettes, red onion and
peppers, salsa verde and a light veal jus.

Selection of vegetables and potatoes.

Dessert – coffee/tea - petit fours.

Service charge at your discretion.