



# Easter Menu



## STARTER

### ALFIE'S SOUP OF THE DAY

With homemade brown bread ( 4,9,13 ) ( 1a,1d,4,7,12,13 )

### DINGLE BAY SEAFOOD CHOWDER

With homemade brown bread ( 4,5,6,8,9,13,14 ) ( 1a,1d,4,7,12,13 )

### CHICKEN & BUTTON MUSHROOM VOL AU VENT

In a light puff pastry with rich white wine, chive & cream sauce ( 1a,4,7,13,14 )

### TRADITIONAL CAESAR SALAD

With baby gem leaves, lardons & herb croutons, with Caesar dressing  
& parmesan shavings ( 1a,4,7,11,13,14 )

### WARM IRISH GOAT'S CHEESE SALAD ON TOASTED BRIOCHE

Beetroot & roasted walnuts, with balsamic dressing ( 1a,3,4,13,14 )

## MAIN COURSE

### ROAST STRIPLOIN OF PRIME IRISH BEEF

With Yorkshire pudding, creamy potatoes, merlot glazed pearl onion & shiraz gravy ( 1a,4,7,13,14 )

### BAKED FILLET OF ATLANTIC SALMON

With buttered green beans, sautéed potatoes served with dill, lemon & chardonnay sauce ( 4,8,13,14 )

### SLOW ROASTED LEG OF KERRY LAMB

Served with creamy potatoes, rosemary, garlic jus & mint sauce ( 4,9,13,14 )

### VEGETARIAN WILD MUSHROOM RISOTTO,

Roasted hazelnut, truffle oil & Parmesan shavings ( 3d,4,9,14 )

## DESSERT

### HOMEMADE WARM CHOCOLATE BROWNIE

With crunchy salted caramel pretzel bark, served with dark chocolate & mint ice cream  
( 1a,4,7,13 )

### WARM APPLE CRUMBLE

Topped with roasted pecan nuts & served with vanilla pod ice cream & custard  
( 1,1a,3f,4,14 )

### STICKY TOFFEE PUDDING

Homemade sticky toffee pudding with toffee sauce & vanilla pod ice cream  
( 1a,4,7,13,14 )

### A SELECTION OF ICE CREAM & SORBETS

With whipped cream & toffee sauce  
( 4,13 )

## FRESHLY BREWED TEA & COFFEE



€40 per person