



Table d'Hôte

Baked Herb Crusted Goats Cheese (G,M,MU)

Served with Beetroot Salad, Balsamic Dressing & Tomato Chutney

Homemade Cream Soup of the Evening (G,M,E)

With Brown Soda Bread

Torc Style Spicy Chicken Wings (E,MU)

Roasted Chicken Wings in our Homemade Hot Sauce with Garlic Mayonnaise

Duck Spring Rolls (G,SS,SB,MU)

Crisp Duck Spring Rolls with House Salad
and Sweet Chilli Dip

King Prawn Stir Fry (M,SD,F,G)

Stir Fry Vegetables in a Creamy Sweet Chilli Sauce with Noodles
and Prawn Crackers

Pan Fried 6oz Sirloin Steak (E,M,G,MU,SD)

Served with Oven Roasted Flat Mushrooms, Onion Rings and Pepper Sauce

Pan Fried Breast of Chicken, Potato & Herb Croquette (SD,MG)

Served with White Wine and Mushroom Sauce

Homemade Vegetable Lasagne (G,M,E,CL)

Served with Garlic Bread, Salad & Fries

All Served with a Selection of Seasonal Vegetables and Potatoes

Selection of Homemade Desserts

€35.00





Table d'Hôte

Vegetable Spring Rolls (G,SS,SB,MU)

Crisp Vegetable Spring Rolls with House Salad
& Sweet Chilli Dip

Fresh Water Shrimp Marie Rose (MU,E,C)

On Buttermilk Soda Bread, Seasonal leaves and Fresh lemon

Homemade Cream Soup of the Evening (G,M,E)

With Brown Bread

Caesar Salad (G,M,E,MU)

Mixed Leaves, Garlic Croutons, Crispy Bacon and Parmesan Cheese
Caesar Dressing

Traditional Beer Battered Fish & Chips (G,SD,MU,E,M)

Served with Minted Peas, Fresh Lemon & Tartar Sauce

Grilled Kerry Lamb Cutlets (G,E,M,SD)

Grilled Lamb Cutlets, Served with Chive Mash, Potato
Croquette's and Red Wine Jui

Oven Roasted Half Duck (SB,MU,SD,CL)

Served with Stir fry Vegetables, Saffron Rice & Orange Sauce

Spinach and Ricotta Tortellini (G,M,E,SB)

Homemade Tomato and Basil Sauce, Basil Pesto and Parmesan Shavings
& Garlic Bread

All Served with a Selection of Seasonal Vegetables and Potatoes

Selection of Homemade Desserts

€35.00

