

€35 special for residents

4 course meal

Starters

Golden Fried Brie Cheese (V)
Served with Cumberland Sauce on Tossed Salad Leaves

Chunky Seafood Chowder (C)
With Vegetables, Cream & Fresh Coriander
& Served with Brown Bread

Warm Chilli Beef Salad (♥)
With a Spicy Hoi-Sin Sauce & a Sweet Chilli Yoghurt

Lemon Tree Caesar Salad
With Garlic Croutons, Bacon Lardons
& Parmesan Shavings,

Black Tiger Prawns
Flambéed King Prawns in a Rich Brandy Sauce
& Served in a Filo Pastry Basket

Soup

Freshly Prepared Soup (C) (♥)
Prepared Daily, With Garlic Croutons and Crisp Roll or Brown Bread

Main Course

Crisp Roast Half Duckling
With Hoi Sin Flavours & Served with an Orange & Pink Peppercorn Sauce

Rack Of Local Lamb
Roasted to Medium with a Fresh Herb Crust & Rosemary Jus

Grilled 10oz Sirloin Steak
Cooked to your liking,
With Champ mash, Onion Rings & A choice Of Sauces

Breast of Chicken Wellington Style
Stuffed with a Mushroom & Onion Duxelle, Wrapped in a Puff Pastry with a Red Onion & Vodka Cream Served on a
Wild Mushroom Risotto

Vegetarian (V) (♥)
Fresh Cannelloni Stuffed with Ricotta Cheese & Spinach
Served with Sun Dried Tomato Sauce

5.00 Euro Extra

16oz T- Bone Steak
Cooked to your Liking with Crisp Onion Rings & a Choice of Sauces

5.00 Euro Extra

2 x 4oz Medallions of Beef Fillet
Cooked to your Liking with Champ Mash, Onion Rings & A Choice of Sauces

Dessert

Individual Rhubarb, Bread & Butter Pudding
With Sauce Anglaise & Fresh Cream

Homemade Cheesecake of the Day (C)
With Freshly Whipped Cream & Coulis