



Celebration Menu

Fresh Homemade Soup of the Evening

Garlic Mushroom Fritters with Julienne Tomato, Red Onion & Salsa Verde

Bluebell Falls Goats Cheese with Black Olives & Dressed Local Leaves



Grilled Herb Infused Centre Loin Pork Chop, Champ Whipped Potato,
Rosemary Apple Sauce, White Wine & Mushroom Deglaze

Medley of Seafood Pasta with Smoked Salmon Mussels & Clams
in a Pink Sauce with Salsa Verde Drizzle

Baked Chicken Fillet in Tarragon & Dijon Sauce
with Warm Quinoa & Apple Salad with Local Leaves



Homemade Pavlova with Seasonal Fresh Fruit & Chantilly Cream

Fruit Crumble with Custard

Irish Coffee Carrageen Mousse with Cream & Shortbread Biscuit



Roscommon Chocolates



Price €20

Making time for you...