



Celebratory Lunches

3 Course Lunch €28

Starters

Oak Smoked Salmon Rilette, Mint, Lime, Caper Dressing, Melba Toast
Clonakilty Black Pudding Salad with Crispy Potatoes, Feta, Green Apple, Semi-dried Tomato Dressing
Soup—Butternut and Vanilla, Toasted Almonds, Olive Oil

Mains

Roast Sirloin of O'Connell's Beef, Carrot and Swede Puree, Confit Red Onions, Red Wine Red Wine Jus
Baked Fillet of Atlantic Hake, with Ratatouille, Smoked Paprika Sauce, Port Reduction
Pithivier of Sweet Potato, Spinach, Feta with Tender Cabbage and Tomato and Lemongrass Sauce

Desserts

Iced Parfait of Sea Salt and Caramel with Marshmallows and Raspberry Sauce
Chocolate Marquise with Honey Spiced Oranges and Crystalized Nuts
Selection of Ice Creams and Sorbets

Bewley's Coffee or Barry's Tea