

STARTER

CREAM OF ROOT VEGETABLE SOUP

Homemade Baked Brown Bread
& White Roll

CAJUN CHICKEN SALAD

Red Pepper & Wholegrain Mustard
Dressing

THAI STYLE FISH CAKE

Chilli Mayo

CHILLED MELON WITH FRESH FRUIT

Mixed Berry Coulis

MAIN COURSE

ROAST SIRLOIN OF IRISH BEEF

Roast Potatoes & Red Wine Sauce

ROAST STUFFED TURKEY & HAM

Herb Stuffing, Roast Potatoes &
House Gravy

SLOW ROASTED PORK BELLY

Apple Purée on a Bed of Champ
Mash

GRILLED FILLET OF KILLARY SALMON

Julienne of Vegetables & a Herb &
White Wine Sauce

OVEN BAKED FILLET OF HADDOCK

Confit of Tomatoes & Olives

HOMEMADE VEGETARIAN LASAGNE

Side Salad

DESSERT

SERVED WITH TEA OR COFFEE

LEMON MOUSSE

Crunchy Meringue & Vanilla Ice
Cream

APPLE & BERRY CRUMBLE

Warm Custard & Vanilla Ice Cream

PEAR PANNA COTTA

Fresh Cream & Vanilla Ice Cream

IRISH FARMHOUSE CHEESE SELECTION

Sourdough Crackers, Homemade
Chutney, Candied Walnuts & Grapes

SELECTION OF HOMEMADE ICE CREAM & *CHOCOLATE SAUCE (*Contains Nuts*)

RESTAURANT
POROTOS

TABLE D'hôte
SAMPLE

If you have a food allergy, please ask your server to refer you to a Supervisor or Manager who will present our food allergy information folder as we would be happy to discuss your requirements.