



Henry's Celebration Menu - €39pp

Starters

HOMEMADE FARMHOUSE STYLE VEGETABLE SOUP (V) (1,2,7) *With Traditional Brown Bread*

CRISP CHICKEN WINGS YOUR WAY (2)

House Hot Sauce (7), Sweet N Sticky BBQ (5,14), or Soy & Sesame (12,13). Celery Spears(1), Ranch Dip (4,7,9)

CLASSIC CAESAR SALAD (2,4,5,7,9)

With Smoked Bacon, Baby Gem Lettuce, Garlic Croutons, Parmesan Cheese And House Caesar Dressing

GOLDEN FRIED PANKO BREADED MUSHROOMS (2,4,7,9) *With Roasted Garlic Aioli*

WILD RICE NUT LOAF (VG) (1,9,10) *Spiced Tomato Relish, Sweet Potato Crisps*

CHICKEN & WILD MUSHROOM VOL AU VENT (2,4,7,10,14)

HOMEMADE DUCK SPRING ROLLS WITH HOISIN SAUCE (1,2,4,7,12,13)

Maining

ROAST STUFFED TURKEY AND HAM (2,4,7,14) *with Sage and Onion Stuffing and Cranberry Sauce, Served with a Melange of Fresh Market Vegetables & Mash Potatoes*

ROAST SIRLOIN OF BEEF (2,4,7,14) *with Cracked Pepper and Herb Crust and Yorkshire Pudding, Served with a Melange of Fresh Market Vegetables & Mash Potatoes*

BAKED FILLET OF IRISH SALMON (4,5,7) *Grilled Asparagus, Duchess Potato, Lemon Beurre Blanc*

GOLDEN FRIED SCAMPI (2,3,5,7,9) *with Pea Puree, House Tartare, Salad & Hand Cut Chips + €6.50*

PENNE ARABIATTA (V) (2,4,14) *Fresh Chilli Garlic And Torn Basil Leaves In A Spiced Tomato Sauce
Add Chicken +€3.50 Add Prawns (3) +€5.00*

PAN FRIED SUPREME OF CHICKEN (7,14) *Creamed Potato, Long Stem Broccoli, Baby Carrots, Wild Mushroom Cream Sauce*

PORK TENDERLOIN WRAPPED IN SMOKED PANCETTA (1,7,9,14) *Crispy Kale, Roasted Cauliflower, Sweet Potato Puree, Foresteire Sauce*

6oz FILLET STEAK *with House Rub Served with Thick or Thin Chips, Sauté Mushrooms, Onion Strings and A Choice of Sauce (2,14) +€9.50*

10oz SIRLOIN STEAK *with House Rub Served with Thick or Thin Chips, Sauté Mushrooms, Onion Strings and A Choice of Sauce (2,14) + €7.50*

Desserts

CHEESECAKE OF THE DAY *with Fresh Cream & Fruit Coulis (2,4,7,14)*

FRESH FRUIT PAVLOVA *Mango Coulis & Chocolate Shavings (4,7)*

FRESH CREAMED PROFITEROLES *Rich Chocolate Ganache (2,4,7)*

CHEFS CHOCOLATE BROWNIE SUNDÆ *with Vanilla Ice Cream, Chocolate & Toffee Sauce, Candied Nuts (4,7,10)*

BAKED APPLE PIE *with Creme Anglaise & Vanilla Ice Cream (2,4,7,10,13)*

HOMEMADE STICKY TOFFEE PUDDING *Butterscotch Sauce & Vanilla Ice Cream (4,7,14)*

