



Dinner Menu

Mediterranean Fish Chowder with Garlic Croutons

Spicy Avocado Salad with Sweet Corn Fritters & Chilli Salsa

“Vitello Tonato” Braised Veal with Tuna Mayonnaise & Garden Leaf Salad

Prawn Tempura with Daikon & Sakura Mix

Warm Chicken & Black Pudding Roulade with Autumn Salad

Sea Bream with Potato Scales, Confit Tomato & Bean Cassoulet

Sword Fish Steak with Caper Sauce, Parsley Potatoes & Salsifis

Grilled Fillet of Beef with Gratin Potatoes & Green Pepper Sauce

Aubergines & Spinach Lasagne with Parmesan & Basil Pesto

Roast Duck Breast “Hoisin” with Stirfry Egg Noodles

Braised Lamb Shank with Olive Mash & Root Vegetables

Georges Assiette of Chocolate Desserts

Warm Poached Apricot & Damsons with Amoretti Biscuit

Lemon Cheesecake with Apple Granit

Pumpkin & Ginger Pie with Cinnamon Ice-cream

Selection of Artisan Cheese (€3 supplement)

Tea / Coffee

Menu €33.50