



COURTYARD
RESTAURANT

3 course 23.95

Starter

Soup of The Day (g,mk)

Served with Just Baked Bread Rolls

Red Quinoa, Parma Ham and Fig Salad (sp)

Mixed Baby Leaves, Frisee Lettuce, Wild Blueberry Dressing

Beetroot Cured Carrot, Goat Cheese, Apple Butter, Candied Walnuts (mk,n)

Irish Artisan Goat Cheese rolled in Carrot Ribbons with a Hint of Beetroot

Cabbage and Ham Croquettes (g,e,mk,sp)

Clove and Honey Aioli, Dressed Rocket Lettuce

Main Course

8oz Irish Fillet Steak (g,mk)

Portobello Mushroom, Crispy Onions, Chunky Chips, Green Peppercorn Sauce or Herb Garlic Butter

Fresh Fillet of Baked Cod (mk,f)

Pea and Mint Emulsion, Lemon and Dill Crushed Baby Potatoes, Tenderstem Broccoli, Tomato Salsa

Chicken Supreme (mk)

Potato Fondant, Chestnut Mushroom Veloute, Carrot and Honey Puree, Demi Glaze

Wild Mushroom Pappardelle Pasta (g,e,mk)

Truffle Oil, Grana Padano Parmesan Shavings, Rocket Lettuce

Dessert


Fresh Fruit Pavlova *Berry Coulis, Whipped Cream, Fresh Mixed Berries* (e)

Dessert of the Day *Please ask your server for daily specials*

Strawberry Cheesecake *Fresh Irish Strawberries, Whipped Cream, Berry Coulis* (g,mk,e,sp)

Apple and Berry Crumble *Warm Cinnamon Apple, Crumble Topping, Vanilla Custard* (g,mk,e,sp)

Allergens: g:gluten, e:egg, mk:milk, f:fish, cr:crustaceans, sp:sulphite, s:sesame, n:nuts, pn:peanuts, cy:celery, lu:lupin, mo:molluscs, mu:mustard soyoya



All our Beef is of 100% Irish origin. We support hard working local farmers, and wherever it is possible we source our vegetable, meat and fish supplies locally.

