

STARTERS

Freshly Prepared Soup of the Moment (Ce, Su) **GF**

Seafood Chowder (M, F, Cr, Mo, Ce) **GF**

Fresh Seafood Mix in Creamy Vegetable Broth

Locally Smoked Salmon Plate (M, F, Ce, Mu, E) **GF**

Horseradish, Celeriac Remoulade, Red Onion Pickle

Black Pudding & Goat's Cheese Bon Bons (C, M, So, Ce)

Smoked Apple Purée

Cashel Blue Cheese, Walnut & Beetroot Salad (M, Mu, N) **GF**

Poached Spiced Pear, Rocket

Salmon & Cod Fishcake (F, C, Mu, E, M) **GF**

Pickled Veg, Rocket Salad, Coriander & Lime Dressing

MAINS

Roast Half Duck (Ce, Se, M) **GF**

Asian Greens, Celeriac Purée, Orange Sauce

8oz Prime Irish Sirloin Steak (M, E, C, Su)

Gratin Potato, Baby Carrots, Pepper Sauce

Roast Stuffed Turkey & Ham (C, Su, Ce, So, M)

Champ, Red Wine Jus

Baked Fillet of Salmon (F, M, Mo, Su)

Mussels, Leek & White Wine Cream

The Brie Burger and Fries (C, E, Su, M, So, Mu)

Gourmet Beef Burger, topped with Bacon & Brie Cheese, Red Onion Cranberry Relish

Lentil & Spinach Dahl (Ce, M) **GF**

Sweet Potato, Carrot, Spinach, Jasmine Rice, Vegan Yoghurt

DESSERT

Wyatt Dessert Plate (M, E, N, C, So)

Selection of three Miniature Desserts, Crème Anglaise

Cinnamon Crumble Cheesecake (M, C, So, E, N)

Fresh Cream

Warm Pear & Almond Tart (C, M, E, N)

Vanilla Ice Cream

Chocolate & Coconut Tart (N, So, Sn) **V**

Mixed Berry Compote