



Supper Bowl Menu 2019

Thai Green Chicken Curry

Fragrantly Spiced Chicken, Baby Corn, Pay Choi, Oyster Mushrooms, Coconut and Lime Cream, Toasted Peanuts.

Jane Russell Chipolatas and Mash

Grilled Pork and Leek Sausages, Buttered Champ Potatoes, Red Onion Relish, Seeded Mustard Gravy.

Braised Daube of Beef Provencal

Aged Strips of Hereford Beef, Brandy, Button Mushrooms, Smoked Bacon Lardons, Cream and Buttered Parsley Baby Potatoes.

Coq Au Vin

Slow Braised Free Range Chicken, Wild Mushrooms, Rich Burgundy Jus & Toasted Baguette.

Lamb Massaman Curry

Slow Cooked Slaney Valley Lamb, Marinated in Scented Spices, with Snow Peas and Potato Coconut Cream & Fragrant Basmati Rice.

Rigatoni with Roast Tomato

Courgettes, Roast Tomato Concasse, Caramelized Onions, Aged Parmesan Shavings and Basil.

Konkan Prawn and Seafood Masala

Tiger Prawns, Cod and Monkfish Pieces, Simmered in Goan Spices, with Aubergine and Tomato. With Baby Popadoms.

Choice of 3 bowls per person
€26.00 per person