

SPECIAL MENU

# APPETJ2ER

AGE HOTEL

SOUP D'AMOUR

Homemade Soup of the day served with Brown Bread (1,3,7,9,11)

#### **CUPID CAESAR SALAD**

Baby Gem lettuce, Smoked Bacon Lardons, Parmesan Shavings, Crunchy Garlic and Herb Croutons.in our signature Caesar Dressing . (1,wheat,3,4,10)

### **PRAWN PASSION**

Garlic Confit Butter Butterflied BBQ Prawns served with Coriander Tomato Sauce (2,7,9,12)

### POACHED PEAR & GOATS CHEESE TARLET

Tarlet featuring a luscious Poached Pear, in a bed of tangy Goats Cheese & Caramoliseed Onion, with a side of leaves, dressed with Balsamic Vinegar (1,3,7,10)

**SORBET** - Frozen Fruity pureed palate cleaner

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€39 Per Person

# MAIN COURSE

#### SALMON SWEETHEART

Oven baked Salmon En Croute served with Wilted Spinach, served with Creamy Scallion Mash and Lemon Dill Sauce (1,4,7,9,12)

#### **RAVIOLI ROMANCE**

Mushroom & Cheese Ravioli with Tomato Concasse, finished with Parmesan and Pesto Olive Oil. (1,7,8)

#### **80Z FILLET STEAK**

8oz Fillet Steak served with Sauteed Onion, Mushrooms with Onion Ring on top and a side of Fries, with Peppercorn Sauce, (1,9,10,12) (€9 surcharge)

#### SUPREME LOVE

Roast Chicken Supreme served with Fennel Cream Sauce, Gratin Potato, Chargrilled Asparagus and Zucchini (7,9,10,12)

#### **TENDER LAMB**

Roast Rack of Lamb served in infused Lamb Jus with Honey & Herb Glazed Baby Carrots and Fondant Potatoes (1,6,7,9,10)

## <u>DESSERTS</u>

STICKY TOFFEE PUDDING

served with fresh cream (1,7,8)

RASPBERRY CHEESECAKE served with fresh cream (1,7,8)



1-Gluten, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soy, 7-Dairy, 8-Nuts, 9-Celery, 10-Mustard, 11- Sesame seed, 12-Sulphur Dioxide & Sulphites, 13-Lupin, 14-Molluscs . "All Meat is Guaranteed Irish". V = Vegetarian VG = Vegan