

# *Kilteevna Room*

## *Dinner Menu. 4<sup>th</sup> July 2009.*

*Golden Fried Mushrooms with Garlic and Herb Mayonnaise.*

*Melange of Seafood, Spiced Marie Rose Sauce.*

*Toasted Pine Nut and Pear Salad.*

*Warm Goats Cheese Salad, Pesto Dressing.*

*Creamy Chicken and Mushroom Vol au Vent.*

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*Homemade Vegetable Soup.*

*Refreshing Champagne Sorbet.*

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*Roast Sirloin of Prime Irish Beef, Yorkshire Pudding, Red Wine Jus.*

*Dressed Chicken Supreme, Scallion Mash with a White Wine Mushroom Sauce.*

*Sea Fresh Cod Fillet, Herb and Parmesan Crust with Spinach, Provencale Sauce.*

*Honey Roast Half Duckling, sauté Pepper and Onion with Carmelized Orange Sauce.*

*Leg of Spring Lamb on a bed of Lyonnaise Potato, Redcurrant and Rosemary Jus.*

*Cajun Spiced Salmon Fillet with a Fresh Tomato, Coriander and Mango Salsa.*

*Stuffed Portobello Mushrooms with Goats Cheese on a bed of Fettucine Provencale.*

*The above dishes are served with Selection of Fresh Vegetables and Potatoes.*

*Grilled 8.oz Sirloin Steak. ( €5.00 Supplement.)*

*Cooked to your liking, garnished with onion and mushroom, served with a Peppercorn Sauce.*

*Medallion of Beef Fillet. ( €5.00 Supplement )*

*Cooked to your liking with a Rich Bordelaise Sauce.*

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*Warm Apple Pie, Fresh Cream, Vanilla Sauce.*

*Baileys and Chocolate Chip Cheesecake.*

*Profiteroles, Hot Chocolate Sauce.*

*Ard Ri Fresh Fruit Salad Bowl.*

*Raspberry Pavlova Roulade, Mixed Berry Compote*

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*Freshly Brewed Tea or Coffee.*

***4 Course Menu plus Tea or Coffee @ € 35.00.***

***3 Course Menu plus Tea or Coffee @ € 30.00.***

***2 Course Menu plus Tea or Coffee @ € 25.00.***

***Prices are inclusive of V.A.T.***

***All meat products served are of Irish origin and have full traceability.***