

# Sample Seasonal Menu

## TONIGHTS SPECIALS

### STARTERS

#### BACON AND LEEK TARTLET

Topped With Melted Cheese And Served On Salad  
With A Pesto Dressing 7.50

#### DONEGAL SMOKED SALMON AND PRAWN SALAD

Served On Seasonal Leaves With Marie Rose Sauce €7.50

#### SPICEY TIGER PRAWNS

Tiger Prawns Sautéed In Garlic Butter  
And Finished With Sweet Chilli Sauce €7.50

#### MEDITERRANEAN SEAFOOD SALAD

A Selection Of Seafood (Prawns, Salmon, Cod, Mussels And Calamari)  
Marinated With Olives, Peppers And Garlic  
In A Olive Oil And Lemon Dressing €7.50

## MAIN COURSES

#### SAUTÉED MEDALLIONS OF KANGAROO

Served On A Nest Of Garlic Mash With A Red Wine Sauce €17.95

#### CHICKEN AND MUSHROOM STROGANOFF

Strips Of Chicken Gently Cooked With Mushrooms And Cream  
And Finished With Brandy Served With Rice €17.95

#### PAN-FRIED FILLET OF SEA BASS

Fillet Of Sea Bass Gently Pan-Fried Served On  
A Bed Of Courgette Provencale With Saffron And White Wine Sauce €22.95

#### KATSU MONKFISH

Escalopes Of Monkfish Dipped In Japanese Breadcrumbs Then Deep-Fried And  
Served With A Light Curry Sauce With Side Salad €22.95

All Main Courses Served With A Selection Of Fresh Vegetables  
And Boiled Potatoes (No Substitutes)