

## **J.G's Restaurant** **sample Dinner Menu**

*Menu*

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*Maple Wood Duck Breast, Presented On A Salad Of Toasted Pine Nuts, Cherry  
Tomatoes, Pitted Black Olives & Balsamic Vinaigrette  
Trio Of Cantaloupe, Galia & Watermelon Parisienne In The Shell, Laced With  
Crème de Menthe Cream*

*A Warm Stirfry Of Fresh Prawns, Yellow Courgettes & Julienne Of Red Chilli Served  
On Chinese Noodles & Lemon Martini Dressing*

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*Fresh Soup Of The Day*

*Or*

*Chilled Sorbet Of The Day*

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*Grilled 10oz Sirloin Steak Cooked To Your Liking Served On A Pool Of Marchard du  
Vin Sauce, finished With Cajun Flavoured Onion Rings*

*Julienne Of Marinated Chicken Breast With Ginger, Lemon Grass & Broccoli Florets  
Woked In Sesame Oil, Finished With A Honey Glaze Served On Squid Ink Pasta  
Flash Fried Fillet Of Turbot Set On A Tomato & Shallot Tartlet, Finished With  
Creamy Leek Sauce*

*Oven Baked Fillet Of Atlantic Salmon With Herb Crust & Drizzled With  
Café du Paris Butter*

*Tagliatelli Verdi With Spring Onion Shallots, Wild Mushrooms In A White Wine  
Cream Sauce, Finished With Pesto & Glazed With Parmesan Shavings*

*Selection of Fresh Market Vegetables & Potatoes*

*Or*

*House Salad & French Fries*

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*Chef's Selection Of Ice-Cream Presented On A Chocolate Chip Cookie, Laced With  
A Warm Chocolate Sauce*

*Classical Tiramisu On A Pool Of Sauce Anglaise Finished With Fresh Diced  
Mango Pieces*

*Grand Marnier, Chocolate & Strawberry Gateau Accompanied By Fresh Strawberries  
& A Rosette Of Cream*

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*Freshly Brewed Tea Or Coffee*

*Dinner Mints*

**Cost €38.00 per person**