

The Courtyard Restaurant

Table D'Hote Menu



~ To Start ~

Chef's Homemade Soup of the Day

Fresh Cream & Croutons

Cajun Chicken Caesar Salad

Garlic Croutons, Bacon Pieces, Pine Nuts

Traditional Prawn Cocktail

Atlantic King Prawn, Dill, Cucumber & Tomato Dressing, Crisp Leaves

Melody of Melon, Pineapple & Strawberries

Raspberry Sorbet & Yoghurt Dressing

Baked Goats Cheese on a Garlic Croute

Honey & Flaked Almonds, Onion Marmalade & Crispy Leaves

~ For Main Course ~

Oven Roast Supreme of Chicken

Champ Potato, Wild Mushroom & Tarragon Sauce

Baked Fillet of Cajun Salmon

Crispy Samphire, Sundried Tomatoes, White Wine Crème

Oven Roasted Half Duckling

Braised Red Cabbage, Orange & Ginger Sauce

Pan-Seared Fillet of Seabass

Garlic Creamed Spinach, Roasted Red Pepper Cream

Grilled 8oz Ribeye Steak

Sautéed Mushrooms & Crispy Onion Rings, Jameson Peppercorn Sauce

~ Served with Sautéed Potatoes & Oven Roasted Vegetables ~

~ For Dessert ~

Eton Mess

Crunchy Meringue, Raspberry Sorbet, Chantilly Cream,

Fresh Raspberries, Raspberry Coulis

Warm Homemade Rhubarb & Strawberry Crumble

Vanilla Ice-Cream, Crème Anglaise

Traditional Sherry Trifle

Homemade Custard

Warm Chocolate Ganache Pudding

Salted Caramel Ice Cream, Hazelnut Crumb

Traditional Rice Pudding

Seasonal Berry Compote

~ Freshly Brewed Tea or Coffee ~

Please enquire with your server for Vegetarian & Coeliac options

For a full Allergy list ask please ask your server

Full Menu €39 per person