

The Roost

3 Courses · €34.95

Starters

Homemade Soup of the Day (1, 2, 6, 7)

Served with Brown Bread

Smoked Salmon Roll (2, 6, 9, 14)

Cream Cheese & Cucumber

Warm French Goat's Cheese Salad (1, 2, 3, 6, 9, 14)

Breaded Goat's Cheese on Mixed Leaves with Walnuts, Beetroot, Tomato & Balsamic Dressing

Chicken Liver Pâté (1, 2, 6, 9, 14)

Dressed Mixed Salad, Cranberry Sauce, Warm Toast

Main Courses

Lamb Shank (2, 6, 7, 14)

Slow Cooked in Red Wine & Root Vegetables, served with Creamy Mash Potato & Red Wine Jus

Stuffed Breast of Chicken (1, 2, 3, 6, 7, 9, 14)

Stuffed with Smoked Bacon, Cheese, Stuffing & Scallions, on Mash Potato, served with Vegetables & Gravy

Grilled Fillet of Salmon (1, 2, 6, 9, 14)

Sautéed Potatoes, Green Beans, Cherry Tomatoes, topped with Rocket & Lemon Dressing

Thai Green Vegetable Curry (1, 6, 7, 14)

Served with Basmati Rice

Desserts

Raspberry & White Chocolate Cheesecake (1, 2)

Served with Fresh Cream or Ice Cream

Warm Chocolate Fudge Cake (1, 2, 3, 6)

Served with Fresh Cream or Ice Cream

Malteser Ice Cream Sundae (1, 2, 3, 6)

Vanilla Ice Cream Topped with Chocolate Sauce & Crushed Maltesers

Selection of Ice Cream (G.F, 2)

One scoop of Vanilla, Strawberry & Chocolate Ice Cream topped with Chocolate & Caramel Sauce

1: Gluten 2: Dairy 3: Eggs 4: Fish 5: Crustaceans 6: Soya Beans 7: Celery 8: Nuts
9: Mustard 10: Peanuts 11: Lupin 12: Molluscs 13: Sesame Seeds 14: Sulphites (Preservative)

G.F: Gluten Free