

FRIDAY 16TH & SATURDAY 17TH MARCH

ST PATRICKS WEEKEND

APPETISER

CORNED BEEF FRITTER

PUFFED PEARL BARLEY, GUINNESS JUS

SOUP

SMOKED HADDOCK & LEEK SOUP

SLOW POACHED EGG

STARTER

CHICKEN & WILD MUSHROOM TERRINE

GREEN PEPPERCORNS, THYME, PICKLES, BROWN BUTTER SODA BREAD

MAIN COURSE

SLOW ROASTED PORK

COLCANNON POTATO CAKE, GREENS, BEEF JUS

DESSERT

BAILEYS & WHITE CHOCOLATE CHEESECAKE

ST PATRICKS PARFAIT

VEGETARIAN & ALTERNATIVE OPTIONS

*PEA MOLE FRITTER, PUFFED PEARL BARLEY, GUINNESS JUS

*POTATO & LEEK SOUP, SLOW POACHED EGG

*POTATO & GOATS CHEESE TERRINE, GREEN PEPPERCORNS, THYME, PICKLES,
BROWN BUTTER SODA BREAD

*CASHEL BLUE CHEESE & ONION PIE, GREENS

5 COURSES **£30.50** PER PERSON

CHEESE SELECTION

DINING CLUB CHEESE BOARD

SERVED WITH HOMEMADE BISCUITS & CHUTNEY

£10.00 FOR TWO TO SHARE SERVED AS AN ADDITIONAL COURSE

FRIDAY & SATURDAY

7.00PM TO 7.20PM ARRIVAL FOR 7.30PM START

PLEASE BRING YOUR OWN ALCOHOL £2.00 CORKAGE CHARGE PER PERSON
SOFT DRINKS, MIXERS, BOTTLED WATERS, A SELECTION OF TEAS & COFFEES
ARE AVAILABLE FROM OUR DRINKS MENU PRICED FROM £2.50 TO £3.00

DINING CLUB MEMBERSHIP IS REQUIRED TO MAKE A BOOKING.

ALL PRICES SHOWN INCLUDE V.A.T.

A 10% SERVICE CHARGE WILL BE ADDED TO BILLS ON TABLES OF 5 OR MORE