

The Coastal Restaurant

Table d'hôte

Amuse-bouche

~~~~~

Beara Smoked Salmon Risotto Rocket Salad, Apple Wood Smoke  
Crispy Beara Fish Cakes Caper, Spring Onion & Tomato Relish, Basil Oil  
Potted Crabmeat & Avocado Grilled Tortilla, Crispy Capers  
Homemade Chicken Liver Paté Crab Apple Jelly, Toasted Brioche  
Ardsallagh Goat Cheese Tartlet Red Onion Marmalade, Balsamic Dressing.

~~~~~

Soup or Sorbet

~~~~~

Pan-Roasted Fillet of Salmon  
With Wholegrain Mustard Glaze, Buttered Green Beans  
Slow Cooked Pork Belly & Roasted Scallops  
Braised Red Cabbage, Apple Chutney, Clove Jus  
Pan Roasted Cod  
With Black Olive Tapenade, Sautéed Baby Potatoes, Chorizo, Baby Spinach

Irish 10oz Sirloin Steak  
Crispy Onion Rings, Green Peppercorn Sauce, Home-Cooked Chips

Oven Roasted Supreme Chicken  
Sautéed Green Cabbage and Smoked Bacon, Honey & Thyme Jus

Spinach & Mushroom Lasagne  
Toasted Garlic Bread, Rocket Salad, Tomato Basil Sauce

~~~~~

Homemade Christmas Pudding with Brandied Anglaise
Apple Tart with Butterscotch sauce, Vanilla Ice-Cream
Chocolate Brownie with Pistachio Ice-Cream
Beara Ocean Gin Cheesecake, Sea Salt Butter Fudge

~~~~~

### Tea or Coffee

€39.50