

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

€44.00