

**FRIDAY MARCH 18<sup>TH</sup> 2016**  
**DINNER WITH IRISH MUSIC**

**BLARNEY STONES**

Deep fried mushrooms filled with a gift of cream cheese & avocado  
on a bed of mixed leaves & walnut vinaigrette

**POT OF GOLD**

Golden pearls of melon hidden beneath a port & berry sorbet

**TIPPERARY PRAWNS**

Prawns tripping the light fantastic with pancetta, chorizo & garlic,  
served with a chunk of crusty bread



**PORK DONEGAL**

Slow roasted belly pork on a bed of bubble & squeak flavoured with roasted garlic  
& finished with a sticky caramelised onion gravy

**KILARNEY CHICKEN**

Breast of chicken on a raft of asparagus,  
set on a white wine, chervil & grape sauce

**ROSE OF TRALEE**

Fillet of sea bass kissed with a sauce of orange, dill & rose-pink peppercorns

**SHIFTING SANDS**

Layers of homemade pasta rippled with beans, vegetables & tomato,  
washed over with a creamy cheese sauce



**FAERY CAKE**

A rich white chocolate & crème fraiche torte twinkled with passion fruit

**EMERALD ISLE**

An island of crisp hazelnut meringue beached on a sea of raspberries & praline cream

**LEPRECHAUN TART**

A golden zingy lemon tart with a magical lemon curd ice cream

**MEETING AT 7PM TO DINE AT 7.30PM**

£18.00

