

# WEEKEND PARTY MENU

## STARTERS

CAULIFLOWER WINGS with garlic mayo & hot sauce  
GRILLED ASPARAGUS SALAD with tomato, melon & mint  
CHICKEN WINGS with garlic butter & parmesan  
SIZZLING PORTAVOGIE PRAWNS with chilli, chorizo & garlic  
CHICKEN LIVER PÂTÉ with grilled sourdough & onion marmalade  
BEETROOT & RED WINE RISOTTO with crumbled goats' cheese

## MAIN COURSE

MOROCCAN SPICED ROAST FILLET OF SALMON with grilled vegetable cous cous & aubergine chutney  
ROAST FILLET OF SEABASS with Portavogie prawns, wild garlic & pea arancini  
BREADCRUMBED BREAST OF CHICKEN with chorizo cream & chips  
JERK CHICKEN with coconut rice, Caribbean coleslaw & cucumber & pineapple salsa  
RACK OF RIBS bbq sauce & frites  
FLAT IRON STEAK 8oz (served rare) with pepper sauce & chips  
AGED SIRLOIN STEAK 10oz (£5 supp.) with pepper sauce & chips

## DESSERT

STICKY TOFFEE PUDDING with vanilla ice cream  
CHOCOLATE BROWNIE with vanilla ice cream  
CAMELISED APPLE TART with custard  
SORBET SELECTION  
WARM PECAN PIE with vanilla ice cream  
IRISH CHEESEBOARD Heggarty's cheddar & Cashel blue with grapes, onion marmalade, celery & biscuits

2 COURSE  
**£27.50**

3 COURSE  
**£32.50**

## FOOD ALLERGIES AND INTOLERANCES

Please speak to our staff about the ingredients in your meal, when making your order. **V:** made from vegan products. **VA:** can be made with vegan products. Please be advised that food allergens are handled in the kitchen. In some cases, allergens may be unavoidably present due to shared equipments or ingredients used.