

# WILD ATLANTIC WAY MENU

---

## TO BEGIN

---

### **Sligo Bay Oyster Duo Plate**

*Sligo Bay Oysters served with Traditional Minonette Dressing on Crushed Ice and Grilled with Choron Sauce*

### **Dozio Cheese Bon Bons**

*Dozio Danny boy cheese, potato and Spring onion Bon Bons with Pickled Beets, Crisp leaves and Walnut Croutons*

## MAIN COURSE

---

### **Enniscrone Bay lobster**

*Fresh whole Enniscrone bay lobster Grilled with Wild Garlic Butter , with hand cut Chips, crisp leaves and Romesco sauce*

### **Lough Gill Whiskey T-Bone**

*16oz T-Bone Steak flamed With Athru hazelwood Whiskey , with Wild garlic Champ potato, White hag beer Battered onion rings , and Athru Whiskey Mushroom cream*

## SWEET TREAT

---

### **Maple Moose Enniscrone Ice cream**

*A selection of Flavours of award winning Enniscrone Made ice Cream with Apple Crisps and Achill Sea salted Caramel Pop corn*

### **Wild Atlantic Way Cheese Plate**

*Dozio Barr Rua Alpine style Hard Cheese, ELLA semi hard Cheese, ZING Soft Cheese and CHEESE BEER KEG matured Cheese all Produced in North Mayo and Cashel Blue Cheese with Sheridans Chutney, Mixed Nuts and Biscuits*

## TO FINISH

---

**Tea Coffee and Home Made Petit Fours**