



## €25.00 Menu

4 course meal – choices of 4 starters, 4 mains, 4 desserts & tea or coffee

### Chef's Homemade Soup of the Day

Served with Homemade Brown Bread

### Traditional Caesar Salad

With Bacon Lardons, freshly grated Parmesan cheese & Herb croutons

### Warm Pastry Bouchee with Savoury Breast of Chicken

On a White Wine cream sauce

### A Trio of Melon

With fresh fruit Coulis

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### Roast Sirloin of Irish Beef

Carefully roasted Premium Irish Beef served with Yorkshire pudding, Horseradish sauce and roast Jus

### Poached Fillet of Salmon

Fresh Atlantic salmon served with Prawn and Saffron cream

### Fresh Grilled Breast of Chicken Supreme

Topped with Mushroom and Tarragon cream

### Roast Stuffed Turkey and Ham

With herb stuffing and served with Red wine jus & cranberry sauce

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### Diamond Coast Platter

Apple Crumble with Custard

Chocolate Profiteroles

Strawberry & Peach Schnapps Cheesecake

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Freshly Brewed Tea or Coffee

## €29.00 Menu

4 course meal – choices of 5 starters, 5 mains, 5 desserts & tea or coffee

### Chef's Homemade Soup of the Day

Served with Homemade Brown Bread  
(contains allergen 7/8/9/12)

### Kelly's Black Pudding & Potato Cake

Sprinkled with homemade smoked bacon lardons & a small salad with Homemade Country relish (6/7/9/11/12/13)

### Warm Pastry Bouchee with Savoury Breast of Chicken

On a White Wine cream sauce  
(Contains allergen 6/7)

### Baby Shrimp Cocktail

With Iceberg Lettuce and Marie Rose dressing (1/2/7/11)

### Warm Goats Cheese Tartlet

With semi Sundried Tomato and rocket Pesto  
(Contains allergen 6/7/11/13)

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### 8oz Sirloin of Steak

Grilled to perfection and served with Sauté Onions, Mushroom and Pepper cream  
(Contains allergen 6/7/8/11/12/13)

### Poached Fillet of Seabass

Fresh fillet of Seabass served with Dijon mustard & Champagne cream  
(contains allergen 3/7/13)

### Fresh Grilled Breast of Chicken Supreme

Topped with Mushroom and Tarragon cream  
(contains allergen 6/7/12/13)

### Grilled Pork Cutlet

A grilled Pork cutlet on the bone marinated with Cajun spices and served with a Citrus & Coriander salsa  
(6/7/8/12/13/14)

### Aromatic Roast Half Duck

Roasted & glazed Duck served with Orange & Cointreau reduction  
(contains allergen 8/10/12/13)

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### Diamond Coast Platter

(contains allergen 2, see server)

### Sticky Toffee Pudding

A super delicious sweet Pudding drizzled in Toffee Sauce (6/7/11)

### White Chocolate & Oreo Cheesecake

An amazing combination of white Chocolates and Oreo cookies all layered in to our delicious *honey graham* crust.  
(Contains allergen 6/7/11)

### Selection of Ice creams

(contains allergen 5/6/7/11)

### Crunchy Malteser Toffee Mousse

A mouth-watering combination of Maltesers and Toffee in a Mousse and served with a chantilly of cream  
(6/7/11)

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Freshly Brewed Tea or Coffee

# Little Diamonds Kids Menu

## Mini - €4.50

2 pcs Crispy Chicken Goujons and Chips

2 pcs Super Sausages and Chips

Mini Fun Time Pasta – choice of: cheese, tomato sauce or butter

### Desserts

Crunchy Munchie Ice Cream

Little Diamonds Kids Sundae

## Minor - €8.50

4 pcs Crispy Chicken Goujons and Chips

4 pcs Super Sausages and Chips

Minor Fun Time Pasta – choice of: cheese, tomato sauce or butter

Tomato & Cheese Pizza with chips

Roast of the Day with veg & mash

### Desserts

Crunchy Munchie Ice Cream

Kids Chocolate Profiteroles

Little Diamonds Kids Sundae

## Major - €13.00

Chicken Curry and Rice

Minute Steak with veg & mash

Roast or Catch of the Day with veg & mash

Chicken Stir Fry and Rice

Fish and Chips

### Desserts

Crunchy Munchie Ice Cream

Kids Chocolate Profiteroles

## **Cheesecake of the Day**