



Club Kitchen

Friday Supper Club



STARTERS

PANEER AND SUMMER PEA FRITTER, SERVED WITH MANGO CHUTNEY

SMOKED HAM CROQUETTES WITH APPLE AND CHILLI RELISH

PRAWN CAKES WITH DILL MAYONNAISE

CRISPY CHICKEN CAESAR SALAD WITH MARINATED ANCHOVIES AND SHAVED PARMESAN

MAINS

BAKED HAKE WITH YUZU HOLLANDAISE AND SAUTEED RAINBOW CHARD

8OZ BEEF MIGNON IN A WILD MUSHROOM SAUCE, CREAMY MASH AND GOLD RIVER BABY LEAF SALAD - €5 SUPP

INDIAN BUTTER CHICKEN, SERVED WITH PILAU RICE AND HOMEMADE GARLIC & HERB NAN

SUMMER VEGETABLE RISOTTO WITH BABY COURGETTE, BROAD BEAN, PEAS AND IRISH ASPARAGUS

*ALL MAINS SERVED WITH BUTTERED NEW SEASON POTATOES

DESSERTS

MANGO AND PASSION FRUIT PAVLOVA

BLACKBERRY AND LEMON CURD FOOLS

PROFITEROLES WITH CHOCOLATE CARAMEL SAUCE

ARTISAN CHEESE BOARD WITH QUINCE JELLY AND HOMEMADE FENNEL CRACKERS

SIDES - €6

CREAMY MASH POTATO

HOUSE FRIES WITH ROSEMARY SEA SALT

PARMESAN TRUFFLE FRIES

ONION RINGS

SPICY SLAW

HOUSE SIDE SALAD

SAUTE VEGETABLES

