

Druids Restaurant Dinner Menu

Chef's own Homemade Soup of the Day

~served with homemade brown bread~

Breaded Brie Wedge

~served with house red onion marmalade & tossed salad~

Celtic Ross Chicken Liver Paté

~served with melba toast & Cumberland sauce~

Melon & Crab Salad

~cantaloupe melon with Bantry bay crab meat & apple with a seasonal salad~

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*8oz Prime Hereford Sirloin Steak*

*~on a bed of sautéed mushrooms & onions with your choice of garlic butter or pepper sauce~*

*Roast Supreme of Chicken*

*~stuffed with sundried tomato and drizzled with a cafe au lait sauce~*

*Baked Dorne of Cod with a Mustard & Herb Crust*

*~served with a spicy smoked salmon potato cake & basil pesto~*

*Penne Pasta with Stir-fry Vegetables*

*~with black olives, goats cheese, fresh coriander and a tomato marinara~*

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Linda's own Warm Apple & Berry Crumble Chantilly

Chef's own Cheesecake of the Day

~with vanilla ice-cream~

Warm Chocolate Fudge Cake

~drizzled with chocolate served and served with cream~

Crème Brûlée with Shortbread Biscuits

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*Tea/Coffee*

**€30.00**