



## The Brasserie Dinner Inclusive Menu

### Starters:

1. *Chefs soup of the day*  
Served with crusty bread Rolls
2. *Chicken liver pate* €2.50 supplement  
Accompanied by oxford sauce and ciabatta wafers
3. *Mixed seasonal salad*  
With semi sun dried tomatoes, bacon bits, olives and basil dressing and herb croutons
4. *Cajun breaded flat mushrooms*  
Seasonal leaf salad with garlic & chilli dip

### Mains:

1. *Char grilled 8oz sirloin steak* €6.50 supplement  
Presented on sauté potato slices, onion & bacon bits, served with creamy pepper Sauce
2. *Char-grilled breast of chicken*  
On spring onion crushed potatoes served with tomato and basil sauce
3. *Grilled salmon & roasted pepper skewers*  
Resting on wok fried greens and wasabi dressing
4. *Wild mushroom linguini*  
Linguine bound in wild mushroom & white wine cream sauce with a hint of tarragon
5. Chefs dish of the day

All main courses are served with a side order of vegetables

**Desserts:**

1. *Cappuccino style chocolate mousse*  
Lightly whipped chocolate mousse topped with vanilla cream in a cup
2. *Selection of ice creams*  
Accompanied by strawberry compote and crushed amaretto biscuits
3. *Chilled fresh fruit salad*  
With minted crème fraiche
4. *Chefs dessert of the day.*
5. *Steamed golden syrup pudding*  
Individual sponge with warm sauce anglaise