

2 Course Menu €26.50

3 Course Menu €29.00



## Quin's Bistro Dinner Menu

### Starters

#### **Chef's Soup Of The Day**

With Farmhouse Brown Soda Bread (2,7,9,14)

#### **Chicken Fillet & Mushroom Vol Au Vent**

Cooked in a White Wine Cream (2,4,7,9,10,14)

#### **Local Goats Cheese Salad**

Pesto Tossed Rocket, Roasted Red Peppers & Toasted Sunflower Seeds (7,9,14)

#### **Tempura Tiger Prawns**

Served with Lemon & Tartare (2,3,4,9,14)

### Main Course

#### **Slow Roasted Featherblade of Irish Angus Beef**

Saute Onion & Mushroom Brandy Peppercorn Sauce & Fries (7,9,14)

#### **Roast Turkey Breast & Honey Baked Ham**

Sage Stuffing, Creamy Mashed Potato, Seasonal Vegetables With a Roast Gravy (2,7,9,14)

#### **Angus Beef & Guinness Pie**

Topped With Puff Pastry, Creamy Mashed Potato & Seasonal Vegetables (2,4,7,9,14)

#### **Oven Baked Catch Of The Day**

With Lemon Butter Sauce, Creamy Mashed Potato & Seasonal Vegetables (2,4,5,9)

#### **Spinach & Wild Mushroom Linguini**

Cooked in a roast garlic & white wine cream topped with shaved Pamesan & Pine Nuts (2,4,7,9,14)

### Desserts

**Apple & Cinnamon Crumble**(2,4,7,10)

**Bailey's Cheesecake** (2,4,7,10)

**Warm Chocolate Fudge Cake** (2,4,7,10,14)

**Selection of Dairy Ice Cream** (4,7)

**FOOD ALLERGENS:** 1 - Celery, 2 - Cereals, 3 - Crustaceans, 4 - Eggs, 5 - Fish, 6 - Lupin, 7 - Milk, 8 - Molluscs, 9 - Mustard, 10 - Nuts, 11 - Peanuts, 12 - Sesame Seeds, 13 - Soya, 14 - Sulphur Dioxide. All our beef is 100% of Irish origin.