



Starter

King Prawn and Crab Cocktail

Dressed in Marie Rose, Avocado and Orange Segment on a bed of crisp greens (3,4,7,8)

Main Course

Prime 8 oz of Black Angus Fillet

Served with tobacco crisp onions and a natural red wine Jus served with gratin potato and a selection of seasonal market vegetables (1,2 wheat,4,7,9)

Dessert

Biscoff Cheesecake

A rich and creamy cheesecake with a butter biscuit and Caramel Flavour (2, wheat, 4,7,10)

National Cheese Board

Cheese Board featuring Irish and Continental Cheeses served with Jack Ryan Single Malt 12 year-old Whiskey

Tea/Coffee

Wine

White Wine – Baron de Ley Rioja

Red wine – Mileto Rioja

Allergens

Celery (1) | Cereals containing gluten (2) | Crustaceans (3) | Eggs (4) | Fish (5) | Lupins (6) | Milk (7) | Molluscs (8) | Mustard (9) | Nuts (may include almonds, cashew, hazelnuts, walnuts, pistachio, macadamia) (10) | Peanuts (11) | Sesame (12) | Soya (13) | Sulphur dioxide/Sulphites (14)