

Starters

Chefs Homemade Vegetable Soup served with Crusty Roll

Chilled Atlantic Prawns served on Crispy Iceberg Lettuce topped with Maire Rose Sauce

Traditionally Dressed Egg Mayonnaise Salad

Main Course

Roast Sirloin of Beef served with Yorkshire Pudding & Creamy Pepper Sauce

Roast Stuffed Turkey & Donegal Ham served with Cranberry Sauce & Roast Gravy

Oven Baked Killybegs Salmon served with Creamy Prawn & Chive Sauce

Oriental Stir Fried Vegetables served on a bed of Egg Noodles

All the above served with Potatoes & Seasonal Vegetables

Dessert

See Your Server

Tea/Coffee with Biscuit

4 Course €19.95

Starters

Chef's Homemade Vegetable Soup served with Crusty Roll

Grilled Chicken Caesar Salad: Crispy Bacon & Garlic Croutons, Fresh Parmesan & Caesar Dressing

Chilled Atlantic Prawn Cocktail: Mixed Leaves Topped with Marie Rose Sauce

Baked Potato Skins Filled with Bacon & Cheese served with Sour Cream

Main Course

8oz Prime Irish Sirloin Steak, cooked to Your Liking, Served with Crispy Onion Rings & Creamy Peppercorn Sauce

BBQ Chicken Breast topped with BBQ Sauce, Melted Cheddar & Tobacco Onion

Grilled Fillet of Salmon served on Mash with Smoked Bacon and Mushroom Cream

Chef's Homemade Chicken Curry Served with Rice & Prawn Crackers

Mixed Vegetable Stir Fry served with Egg Noodles Sesame Soy & Ginger

(Served with a side order of your choice)

Dessert

Please See Your Server for Tonight's Selection of Desserts

Tea/Coffee

- **3 Course & Tea/Coffee €24.95**
- **2 Courses & Tea/Coffee €21.95**