

Welcome to the Thatched Cottage

Starters

Homemade Soup of the Day garnished with Crispy Croutons

*Deep Fried Brie on a Bed of Mixed Greens Galia Melon & Cumberland
Sauce*

*Pan-fried Clonakility Black Pudding served with Roasted Cherry
tomatoes Crispy Bacon Salad Bound in Balsamic Dressing*

*Shrimp & Melon Cocktail Served with Mixed Leaves & Mary Rose
Sauce*

Chicken & Mushroom Vol Au Vent

Mains

Roast Prime Rib of Irish Beef with Yorkshire Pudding & Pan Jus

Roast Stuffed Leg of Lamb served with Rosemary Jus

*Golden Coated Supreme of Chicken served with Mushroom & Tarragon
Sauce*

*Baked Fillet of Salmon with a Red Pepper Crust served with Buerre
Blanc Sauce*

Vegetable Curry served with Basmati Rice & Naan Bread

Desserts

Thatched Cottage Cheesecake served with Fruit Coulis & Cream

Deep Filled Warm Apple Pie served with Custard & Cream

Sherry Trifle served with Custard & Cream Chantilly

Profiteroles served with Dark Chocolate Sauce & Cream

Rice Pudding served with Jam & Cream

Lemon Meringue Pie

Tea / Coffee