SHQRELINE

Set Menu

Starter

Classic Chicken Caesar salad

Baby gem, bacon lardons, poached chicken & herb croutons dressed with our house dressing, topped with parmesan 2/10/11

Homemade soup of the day

Freshly baked bread rolls

Wild Smoked Salmon - Supplement: €2

Mix leaves, Citrus Dressing, Celeriac Remoulade

Chicken Liver Parfait

Toasted Brioche, Plum Chutney and Micro Herbs

Main

Slow Roast sirloin of beef

creamy mashed potato, Homemade Yorkshire pudding & Red wine gravy 2/4/6/12/14

Irish Darned of Salmon

With Crushed New Potato, Sundried Tomato and Basil Cream

Herb Crusted Atlantic Cod

Cannelloni Beans, Herb Oil & Fondant Potato

SHQRELINE

Slow Braised Wicklow Lamb Shank - Supplement: €4

Sweet Potato Mash, Stem Broccoli & Rosemary Infuse Jus

Thai Green Vegetable Curry

Served with Steamed Basmati Rice

Dessert

Warm Apple Pie

With Vanilla ice-cream

Flavoured Homemade Cheesecake

Mix berries Compote & Chantilly Cream

Homemade Chocolate Brownie

Bitter chocolate Sauce & Vanilla Ice Cream

Lemon Meringue Pie - Supplement: €2

Lemon curd, Italian Meringue & Raspberry Sorbet

Freshly brewed Fonté Tea or Coffee

2 course €17.95

3 course €19.95

MAY CONTAIN TRACES OF NUTS