

## *To Start*

Locally Smoked Salmon and Poached Pear Salad  
With Rocket & Spinach drizzled with Sour Cream Dressing

Goats Cheese Tartlet  
Served with Red Onion Marmalade & Crispy Salad

Soup of the Day  
Served with Crispy Bread Rolls or Wheaten Bread

Confit of Duck  
Served on a Spring Onion Salad drizzled with a Hoisin Dressing

## *Main Course*

Prime Cooley Sirloin  
Cooked to your preference  
Served with Creamy Peppercorn Sauce

Oven Baked Fresh Fillet of Hake  
Served with Red Pepper Pesto & Herb Mash

Fillet of Chicken  
Stuffed with Mozzarella, Basil Leaves, Sun Dried Tomatoes  
Wrapped in Serrano Ham served on a bed of Champ Potatoes  
with a Creamy Mushroom Sauce

Butternut Squash Risotto  
With Asparagus Finished with Parmesan Shavings

A Schnitzel of Pork  
On a Mustard Mash finished with Apple & Calvados Jus

All Main Courses are served with a Selection of  
Vegetables & Potatoes

## *Desserts*

Pavlova topped with Fresh Cream & Chocolate Sauce  
Served with Seasonal Fruits

Home Made Apple Pie  
Served with Vanilla Ice Cream

Chocolate Torte  
Served with Strawberry Ice Cream

Cheesecake of the Day

Selection of Ice Cream

Raspberry Panacotta  
With an Almond Biscuit

Tea/Coffee

*Liberty Bell Bistro*  
*€25 Dinner Menu*