

# *Heather Set Menu*

**Northern Coast Seafood Chowder (G,L,F,C,M,SD)**

*With Gluten Free Bread*

**Spicy Shredded Duck and Asian Spice Vegetable Croquettes (G,L,E,Cy,Sy,Sd)**

*With Masaalon Plum and Cardamon Dip*

**Breaded Button Mushrooms (L,E,Cy,Sy,Mus,Sy)**

*With Garlic Mayo and Seasonal Greens*

**Chicken & Bacon Caesar Style Salad (L,E,Sy,Sd)**

*With, Parmesan Shavings & Creamy Caesar Style Dressing*

**Homemade Thai Fishcakes (G,L,E,Cy,Sy,Sd,F,C,M)**

*With Thai Chilli Dipping Sauces*

**Seafood Linguine (G,L,E,Sy,Sd, F,C,M)**

**Homemade Soup of The Day**

*Served with Wheaten Bread*

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**Duo of Seabass Fillet and Thai Fish Cake (L,E,Cy,Sy,SD,F,C,M)**

*On a Bed of Crisp Vegetables and Noodles in Soy, Ginger and Garlic*

**Baked Escalope of Local Salmon with Sesame Crust (L,E,SS,SY,F,C)**

*Pak-Choi, Crab Claws and King Prawns, Chilli and Garlic Butter*

**Grilled Greencastle Hake Fillets on Chorizo Risotto (G,L,E,Sy,Sd,F)**

*Red Pepper Cream and Black Pepper Battered Squid Rings*

**Chargrilled Noone Farm Chicken Supreme (G,L,Cy,Sy)**

*On Creamy Pearl Barly and Bacon Risotto, Baby Vegetables and Chicken Jus*

**Chef's Roast of the Day**

**10oz Sirloin Steak cooked to your liking (G,L,E,Cy,Sy,Sd) (€8 SUPPLEMENT)**

*Portabello Mushroom, Onion Rings, Twice Cooked Chips & Pepper Sauce*

**Mixed Bean and Roast Mediterranean Vegetable Ragout (G,L,Cy,Sy,Sd)**

*Infused in Spicy Pepper and Tomatoes*

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**Please ask your server for a selection of our homemade desserts**

N=Nuts G=Gluten C=Crustaceans E=Eggs F=Fish G=Gluten P=Peanuts L=Lactose/Milk  
CY=Celery Mus=Mustard S.S=Sesame Seeds LN=Lupin S.D=Sulphur Dioxide SY=Soy  
Beans M=Molluscs

**Our foods are prepared in an area which handles nuts, seafood & wheat, please advise your server if you have any allergies**