

Brunch 1pm-3pm Every Sunday

Tiger Prawns, Rock Oysters and Greenlip Mussels On Ice
(Spicy cocktail sauce, red wine shallot dressing, lemon)
Smoked Parma Ham with Honeydew and Cantaloupe Melon
Smoked and Marinated Irish Salmon with Caperberries
Assorted Sushi

Prepared Fresh in the Restaurant

Mixed Garden Leaves with Cucumber and Bell Peppers
(French and Balsamic Dressings)

Baby Potato and Egg Salad in a Dill and Grain Mustard Dressing
Spicy Cajun Chicken and Forest Mushroom Salad

Pasta Salad Tossed with Salami & Feta Cheese in a Pesto Dressing
Vegetable a la Greque

Serrano Ham

Carved Fresh in the Restaurant
Caesar Salad

Cream of Leek and Potato Soup
Clear Seafood Chowder

Hake in Sauce Vierge

Chicken Zurichoise

Chestnut and Fig Stuffed Fillets of Pork

Juniper Jus

Prime Rib of Irish Beef with its own Juices

Carved Fresh in the Restaurant

Vegetarian Lasagna

Spinach and Ricotta Tortellini, with Mushroom Cream

Roasted Baby Potatoes with Caramelized Onions

Creamed Mashed Potatoes

Selection of Buttered Seasonal Vegetables

Mushroom Pilaf

Bread and Butter Pudding

Apple and Banana Crumble

Chocolate and Orange Jam Tart

Duo of Chocolate Mousse Cake

Vanilla Cheese Cake

Chocolate Fountain with accompaniments

*Please note this is a sample menu

Price Per Person

€42.50 including a Glass of Champagne or a Bloody Mary

€58.00 For Unlimited Champagne for 2 hours