



Cong, County Mayo, Ireland
094-9546053

Set Dinner Menu Options - please contact us for prices.

Two Course Dinner Option.

Three course - 3 Starter Options & 3 Main Course Options & choice of 3 Desserts price per person is.

4 Starter, 4 Main Courses and 4 Desserts.

Tea/Coffee included in Menu Pricing.

****Sirloin Steak Extra****

(We have a full wine list available).

Starter Options

Starters

Crispy Garlic Mushroom's

tossed green leaves with tomato, cucumber, red onion & garlic & herb aioli.

Chicken Vol au Vonts

Chunky pieces of chicken in a mushroom garlic & onion cream sauce.

Chef's soup of the Day

made from local vegetables & spices & finished with a vegetable stock.

Seafood Chowder

Fresh Seafood, roasted vegetables & finished With Pernod cream.

Connemara Smoked Salmon Salad

Mixed greens, honey & mustard dressing Wholemeal Bread.

Warm Chicken Salad

Mixed leaves, roasted tomato sautéed potatoes & chilli chicken.

Baked St. Tola's Goats Cheese Tartlet

Spiced apple chutney balsamic herb salad.

Chunky Chicken Terrine

tomato chutney, mixed greens & Toasted Baguette.

Crispy Duck Spring Roll

Pesto Noodles & Chilli Dip.

St. Tola's Goats cheese Crostini

Red onion jam, honey & mustard dressed leaves.

Main Course Options**Knockanore Oak Smoked Cheese Stuffed Chicken**

mash, honey & port jus.

Teriyaki-Glazed Salmon Fillet

With herb mash.

Home-Made Beef Burger

crispy onion rings, salad & fries.

Honey Glazed Duck

Creamed Mash, Orange & Port Jus.

Pork Rack

Cider & honey glazed pork with spiced apple chutney. Sautéed vegetables wholegrain mustard sauce.

Seared Hake

Oven baked with creamy Vegetables.

Sirloin Steak (€5.00** Extra)**

With crispy onion rings, mushroom & cracked black pepper cream sauce.

Fish N'Chips

tossed salad, tartar sauce & fries.

Nut Crusted Cod

Peppercorn & citrus butter, fennel cream.

Vegetarian Options**Stuffed Pepper with Cous-cous**

Roasted pepper stuffed with raisins & red onion cous-cous topped with melted brie & a tomato stew.

Vegetable Stir-Fry

Wok Fried vegetables with soya, chilli, garlic & pesto fine noodles.

Gnocchi & Tomato Bake

With rustic vegetables roasted in tomato & garlic & toasted sunflower seeds. Desserts

Desserts**Banoffee Pie**

Crunchy base, layered with banana cream & ice-cream.

Vanilla Bean Ice-Cream

With fruit and short bread biscuit.

Pavlova with Fresh Fruit

Fresh cream & ice-cream.

Traditional Apple Pie

With Fresh cream and Ice-cream.

Home-made Chocolate Brownie

With butterscotch sauce & vanilla ice-cream.