

Starters

Clarkes Smoked Salmon Rosettes

served on fresh leaves drizzled with lemon vinaigrette

Seasonally Vegetable Soup of the Evening

Warm Goats Cheese Tart

with roast vegetables and tomato, on a bed of rocket salad

Chefs Greek Salad

with mixed leaves, feta cheese & black olives

Main Course

Pan-fried Fillet of Seabass

simply dressed with Garlic Butter

Roast Sirloin of Irish Beef

with caramelised onion, served with Guinness and black pepper sauce

Chargrilled Breast of Chicken

served with wild mushroom sauce

Pork Fillet Medallions

on a bed of champ potato with wholegrain mustard sauce

Fusilli Pasta

Tossed with roasted vegetables, red pepper sauce & topped with parmesan shavings

Desserts

Clew Bay Dessert Platter

Selection of desserts

Tea & Coffee