

TO START

Chef's Homemade Soup of the Day (4,9,13)
Served with our homemade brown soda bread (1,3,7)

Kenmare Bay Seafood Chowder (4,5,6,8,9,14)
Served with our homemade brown soda bread (1,3,7)

Chicken & Mushroom Vol au Vent (1,4,7,9,11,14)
Sautéed chicken & button mushrooms, in a cream sauce, served in a puff pastry case.

Mozzarella Sticks (1,4,7,9,11,14)
Hand Crumbed mozzarella sticks with a Cumberland sauce and seasonal salad leaves.

Seafood Salad (1,4,5,7,8,9,11,14)
Fresh Atlantic Seas food on a bed of seasonal leaves with lemon and a marie rose dip.

MAIN COURSE

Roast Top Rib of Prime Irish Beef (1,4,7,9,14)
With a crisp Yorkshire pudding & roast gravy

Baked Fillet of Salmon (4,5,6,8,9,11,14)
With sautéed leeks, spring onion, baby spinach with white wine & chive cream.

Roast Crown of Turkey & Honey Glazed Ham (1,4,7,9,11,14)
Served with a herb & onion stuffing, cranberry compote & roast gravy

Oriental Vegetable Curry (1,4,7,9,11,12,13,14)
Sautéed market vegetables, roasted red pepper, red onion, sugar snap peas and baby corn in a medium spiced curry sauce served boiled rice and toasted Naan bread (add Chicken)

(€12.50 supplement) Grilled Irish 10oz Sirloin Steak (4,9,11,14)
Cooked to your liking, with sautéed onions & mushrooms, peppercorn sauce or garlic butter.

SEASONAL DESSERT

Baileys and Malteser Cheesecake Jar
cheesecake topped with dairy cream (1,4,7,14)

Homemade Chocolate Brownie (1,4,7)
With vanilla ice-cream

Selection of Manor Luxury Ice Creams (4)
Finished with butterscotch sauce.

"Manor Apple Pie" (1,4,7,14)
Served warm, with custard & vanilla ice cream.

FRESHLY BREWED TEA & COFFEE

