

THE CAPTAIN'S TABLE RESTAURANT

STARTERS

Cream of potato & leek soup with crusty garlic croutons

Ballycotton smoked salmon with prawns & cucumber pickle

Chicken liver pate with red onion marmalade

Bruchetta with roasted bell pepper, buffalo mozzarella, black olives & pesto dressing

Warm Cajun spiced chicken salad with honey & balsamic dressing

MAIN COURSE

8oz sirloin steak on a bed of sauteed mushrooms, onions & roasted tomato with pepper sauce

Roast supreme of chicken on a bed of ratatouille with basil

Delice of salmon on bed of smoked bacon & mangetout with a creamy white wine sauce

Roulade of pork stuffed with wild mushrooms & leek with wholegrain mustard & tarragon sauce

Pan fried fillet of Sea Bass on a bed of champ glazed with prawn, dill & caper butter

(The above main courses served with potatoes & vegetables of the day)

DESSERTS

Choux buns filled with cream & topped with butterscotch sauce

Wild berry Eton mess with cream

Warm chocolate fudge gateau served with crème Anglais

Crème Brulee spiked with Baileys

Selection of Carte D'Or Ice Creams

Tea/Coffee

€29.95