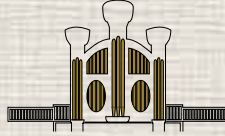


HANDEL'S SET DINNER MENU

3 COURSES PLUS TEA OR COFFEE OR SUBSTITUTE A COURSE FOR A DRINK - ASK YOUR SERVER FOR DETAILS



STARTERS

WILD ATLANTIC CHILLI & GARLIC TIGER PRAWNS

SERVED WITH SUNDRIED TOMATO & OREGANO FOCACCIA BREAD (1, 2, 3, 7, 14, 15)

ROARING BAY MUSSELS

WITH A WHITE WINE CREAM SAUCE & TOASTED FOCACCIA BREAD (1, 2, 3, 7, 14, 15)

BAKED IRISH GOATS CHEESE WRAPPED IN PROSCIUTTO

SERVED WITH ASPARAGUS SPHERES, ONION PUREE, BABY LEAF SALAD & TOASTED BREAD (2, 9, 7, 14, 15)

CROZIER BLUE CHEESE & ROASTED PEAR SALAD

MIXED LEAF SALAD, CROZIER BLUE CHEESE, ROASTED PEAR & TOASTED SEEDS
WITH A CUCUMBER SALSA (7, 9, 12, 13, 14)

PRESSED BELLY OF PORK

WITH A SPICED APPLE JAM, BRAISED CABBAGE & A STOUT GLAZE (2, 6, 7, 9, 12, 13, 14, 15)

MAINS

8oz PRIME IRISH TENDER FILLET STEAK *€5 SUPPLEMENT

SERVED WITH MASH POTATO, ONION PUREE, ASPARAGUS WRAPPED IN PARMA HAM,
TURNED SWEET POTATO WITH A RED WINE JUS (1, 7, 9, 13, 14)

10oz PRIME SIRLOIN STEAK

10OZ SIRLOIN STEAK WITH HAND CUT CHIPS, RED WINE GLAZED SHALLOTS,
HERB MUSHROOMS & SERVED WITH A BEARNAISE SAUCE (1, 7, 13, 14)

ROASTED RUMP OF SLANEY VALLEY LAMB

SERVED WITH SWEET POTATO, CARROTS, SHREDDED LAMB SHOULDER,
CONFIT GARLIC & A LAMB JUS (1, 7, 9, 13, 14, 15)

GRILLED CORNFED CHICKEN SUPREME

SUCCELENT CHICKEN SUPREME SERVED WITH FONDANT POTATO,
TENDER STEMMED BROCCOLI & A LIME & CORIANDER SAUCE (1, 7, 13, 14)

DUO OF SEABASS & CLAMS

SERVED WITH FONDANT POTATO, MANGETOUT, ROASTED VINE CHERRY TOMATO,
SERVED WITH A BRANDY & SHRIMP CREAM SAUCE (3, 5, 7, 8, 13, 14)

BASIL & RICOTTA RAVIOLI

WITH ORGANIC CREAMED SPINACH, TOASTED PINE NUTS & SAGE BUTTER (2, 4, 6, 7, 10, 13, 14, 15)

SIDE DISHES

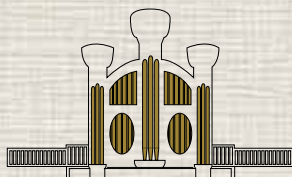
ALL SIDES €3.50 EACH

SELECTION OF VEGETABLES | SAUTÉED ONIONS | SAUTÉED MUSHROOMS
SAUTÉED GARLIC POTATOES | BABY POTATOES | CHIPS | SIDE SALAD

FOR ANY DIETARY REQUIREMENTS OR INFORMATION ABOUT ALLERGENS IN OUR INGREDIENTS. PLEASE ASK YOUR SERVER.

€48.00 PER PERSON

12.5% SERVICE CHARGE ON TABLES OF 6 OR MORE & WILL BE DISTRIBUTED DIRECTLY TO THE STAFF



DESSERTS

MELT IN THE MIDDLE CHOCOLATE FONDANT

SERVED WITH VANILLA BEAN ICE-CREAM (2, 4, 7, 15)

CRÈME BRÛLÉE OF THE WEEK

SERVED WITH HOMEMADE SHORTBREAD BISCUIT (4, 7)

WARM IRISH APPLE CRUMBLE

SERVED WITH VANILLA BEAN ICE-CREAM & CHANTILLY CREAM (2, 7, 14, 15)

BAILEYS IRISH CREAM CHEESE CAKE

SERVED WITH HONEYCOMB & WHITE CHOCOLATE SHAVINGS (2, 4, 7, 14, 15)

WARM CHOCOLATE & CHERRY BROWNIE

SERVED WITH VANILLA BEAN ICE CREAM & DARK CHOCOLATE SAUCE (4, 7, 19)

THE CHURCH SPECIALITY COFFEES

JAMESON IRISH COFFEE €6.25

BAILEYS IRISH CREAM COFFEE €6.25

DIGESTIF

NOBEL ONE SEMILLION 75ML €8.95

MUSCAT DE BEAUMES DE VENISE 75ML €7.95

WARRE'S LBV PORT €6.95

WARRE'S OTIMA 10 YEAR TAWNY PORT €7.95

SWEET AGNES RIESLING €6.00

SAN LEONARDO GRAPA STRAVECCHIA €6.10

LIMONCELLO €6.10

LIST OF ALLERGENS

1 CELERY	6 LUPIN	11 PEANUTS	16 WALNUTS
2 GLUTEN	7 LACTOSE	12 SESAME SEEDS	17 OATS
3 CRUSTACEANS	8 MOLLUSC	13 SOYA	18 BARLEY
4 EGGS	9 MUSTARD	14 SULPHUR DIOXIDE	19 ALMONDS
5 FISH	10 NUTS	15 WHEAT	20 COCONUT