

River Room Restaurant
Table d'Hote menu
Spring 2012

Starters

Chorizo, Kalamata olive and Feta cheese salad
Dressed with Black pepper and Raspberry vinaigrette

Soup of the Evening

Crab claws sautéed in Garlic Butter
Served with Baked Avocado and Tomato Filo pastry tartlet

Vegetable spring roll
Garnished with Wild mushroom stir fry and Honey and Soy reduction

Mains

Char grilled 8oz Sirloin steak
Served with Garlic infused Mashed potato, Roasted cherry tomatoes and Green peppercorn sauce

Chicken leg Confit
On a bed of honey roasted root vegetables, Thyme jus and Crispy Parsnips

Pan fried fillet of Sea bass infused with Black onion seeds
On a bed of curried red onions and Bombay potatoes, Orange and Cumin Beurre blanc

Pan Seared Potato Gnocchi with Roasted beetroot and wilted Baby spinach
Topped with toasted walnuts and ginger lemon crème fraiche

Desserts

Vanilla Pannacotta
Garnished with Meringue topped Peach Melba

White chocolate, Rhubarb and Ginger cheesecake
With Toffee ice cream and Poached Rhubarb

Selection of Homemade Ice creams

Fruit Salad
Garnished with Seasonal berries and Vanilla ice cream

Freshly Brewed Tea or Coffee

€35 Euro per person