

## *Dinner Menu*

*Carpaccio of Fillet of Beef dressed with extra Virgin Olive Oil and a Caper Marinade*  
*Pate Maison on Cumberland Sauce with Melba Toast*  
*Risotto Rice Balls with Wild Mushroom and Cheese finished with Pesto Mayonnaise*  
*Eggs Benedict garnished with Serrano Ham and Spinach*  
*Pan-fried Black Pudding served on an Apple and Onion reduction*  
*Crispy deep-fried Squid Rings garnished with Sundried Tomato Pesto*

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*Layered Mango, Feta and Apple dressed with a Basil Infusion*  
*Carrot and Coriander Soup*

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*Grilled Sirloin Steak with a Three Pepper Cream ~ €26.00*  
*Baked Cod with a Herb Crust garnished with Prawns ~ €23.00*  
*Pink and Crispy Duckling coated with a Grape and Mango Sweet and Sour Sauce ~ €25.00*  
*Pan-fried Supreme of Chicken stuffed with Smoked Salmon, served with a Shellfish Cream Sauce ~ 24.00*  
*Roast Leg of Lamb served with a Rosemary Jus ~ €22.00*  
*Darne of Clare Island Salmon on a bed of White Wine Cream ~ €24.00*

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*Gluten Free Chocolate Roulade with Berries*  
*Baileys Cheesecake*  
*Tart Tartin*  
*Fresh Fruit Platter*  
*Crème Brullee*  
*Selection of Irish and Continental Cheeses and Biscuits*

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*Tea or Coffee*

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*Starters ~ €6.50 / Intermediate Course ~ €3.60 / Desserts ~ €5.00 / Tea or Coffee ~ €2.10*

*All Coffee served at the NYC is certified fair trade*