

Fitzpatrick's
Manor Lodge Restaurant

Dinner for Two €59

Including a Bottle of House Wine

Menu

Starters

Goat's Cheese Tart

On puff pastry, with cherry tomatoes, served with red onion confit, rocket and balsamic.

Seafood Chowder

A creamy chowder of mixed seafood and shellfish

Steamed Fresh Mussels

Mussels, steamed in white wine, shallots and garlic and finished in a herb cream

Chicken Liver Parfait

A light pate of chicken liver, served with melba toast and spiced apple chutney

Soup of the Day

Fresh homemade soup, varying daily. Please ask Server

Main Courses

Supreme of Chicken

Roast supreme of chicken, served on a bed of tagliatelle with a wild mushroom sauce

Prime Sirloin Steak (€5 extra)

Chargrilled 8 oz sirloin, served with creamed potato, onion rings with pepper sauce on the side.

Fillet of Salmon

Baked fillet of Salmon, on a salad of mixed greens, black olives, roasted cherry tomatoes, lemon croutons and a balsamic reduction.

Roast Loin of Pork

Served with chestnut stuffing, wrapped in parma ham and served with roasted summer vegetables

Main Courses served with a selection of Vegetables & Potato

Desserts

Chocolate Mocha Tart

Rich chocolate tart served with orange segments and chantilly cream

Vanilla Creme Brulee

Traditional creme brulee served with macaroon biscuits

Selection of Ice Creams

Served in a honey wafer basket

Fresh Ground Coffee or Tea