

Fitzpatrick's
Manor Lodge Restaurant

Dinner Menu

Starters

€26.50

Garlic Mushrooms

Traditional garlic mushrooms, served in a pastry basket with garlic mayo.

Golden Fish Cakes

A cake of fish and shellfish in herbed breadcrumbs and served with a mild chilli jam.

Tomato and Goat's Cheese Tart

Cherry tomatoes and goat's cheese baked on a puff pastry base with rocket and balsamic.

Soup of the Day.

Chef's choice nightly. Ask server for selection

Main Courses

Parmesan Crusted french cut Chicken

Served with creamy wild mushroom risotto and coriander emulsion

8 oz Sirloin of Irish Beef

Served on a bed of mash and garnished with onion rings. Pepper sauce on the side.

Fillet of Salmon

Served on a salad of rocket, lemon crutons, black olives, cherry tomatoes and baby potatoes with basil pesto

Baked Cod

Fillet of cod baked in the oven, served with a pea puree, chablis grapes and a chevil fish cream.

Desserts

Chocolate Mocha Tart

A light chocolate & mocha tart with a sugar pastry base, served with chantilly cream.

Vanilla Creme Brulee

Traditional creme brulee, served with macaron biscuits

Lemon Tart

Baked lemon tart served with sweetened mascarpone cream

Selection of Ice Cream

Served in a honey wafer basket

Tea or Coffee

Sample Party Menu

Sample Party Menu