

Table d'Hote Menu

Sample

Homemade Soup of the Day, Served with Freshly Baked Breads

McWilliam Park Seafood Chowder, Served with Freshly Baked Breads

Golden fried Button Mushrooms, Stuffed with Garlic Butter & Served with a
Herb Mayonnaise

Duo of Cantaloupe & Honeydew melon garnished with fresh fruits & a sharp
Raspberry coulis

Golden Fried Wedges of Brie Cheese mantled on seasonal leaves & Plum Sauce

Irish Oak Smoked Salmon platter served with a light salad, diced Red Onion,
Capers & Crème Fraîche

Grilled Sirloin Steak, Cooked to your liking & served with a Creamy Cracked
Black Peppercorn Sauce

Roast Breast of Turkey served with Savoury Stuffing & a light Demi Glaze

Pan fried Escalope of Veal cooked and served in a Creamy White Wine & Onion
Sauce, glazed with Parmesan shavings

Grilled marinated French Style Pork Rack served with a Mixed Vegetable & Sweet
Chilli Sauce

Grilled Fillet of Salmon lightly dusted with Pri Pri, finished with a Creamy
Hollandaise Sauce

Oven baked Fillet of Cod lightly dusted with Pri Pri, finished with Creamy Lobster
Sauce

Deep Fried Vegetable Spring Rolls served with scoop of Basmati Rice, drizzled
with Sweet Thai Chilli Sauce

All Served with Fresh Market Vegetables & Potatoes

Or

Side Salad & Chips

Please see our new dessert Menu for a selection of Delicious Homemade Treats by
Rachael, our Pastry Chef

Freshly Brewed Tea or Coffee