



LUNCH MENU

TO START

MONTENOTTE SEAFOOD CHOWDER
freshly baked brown bread

SALMON & COD FISHCAKES
remoulade sauce, organic leaf salad

DUCK LIVER & ORANGE PATE
seasonal berries, orange zest, fresh herbs, homemade apricot jam

TODAYS FRESHLY PREPARED SOUP
herb crouton

MAINS

PRIME ROAST SIRLOIN OF BEEF
Yorkshire pudding, red wine jus

PAN FRIED SUPREME OF CHICKEN
celeriac mash, whisky & wild mushroom sauce

PAN FRIED FILLET OF COD
five bean stew, parmesan cheese, basil oil

BAKED PORK STEAK
apple & thyme stuffing, wholegrain mustard sauce

DESSERT

MONTENOTTE STICKY TOFFEE PUDDING
butterscotch sauce, vanilla pod ice cream

CHOCOLATE TAPAS PLATE
trio of chocolate

LEMON POSSET
poached seasonal berries

SELECTION OF TEAS
or
FRESHLY BREWED COFFEE

€25.95 per person 2 Course Menu

€29.95 per person 3 Course Menu

all menus are subject to change to the seasonal availability of some produce



EVENING MENU

TO START

DUCK LIVER & ORANGE PATE

seasonal berries, orange zest, fresh herbs, homemade apricot jam

GOATS CHEESE SALAD

roasted beetroot, toasted pine nuts

TODAYS FRESHLY PREPARED SOUP

herb crouton

MAINS

8oz SIRLOIN STEAK

onion jam, sautéed mushroom, chunky chips, black peppercorn sauce

PAN FRIED FILLET OF SALMON

asparagus & rocket, fresh herb crumb, pesto, parmesan cheese

PAN FRIED SUPREME OF CHICKEN

celeriac mash, whiskey & wild mushroom sauce

DESSERT

MONTENOTTE STICKY TOFFEE PUDDING

butterscotch sauce, vanilla pod ice cream

CHOCOLATE TAPAS PLATE

trio of chocolate

LEMON POSSET

poached seasonal berries

SELECTION OF TEAS

or

FRESHLY BREWED COFFEE

€35.00 per person

all menus are subject to change to the seasonal availability of some produce



EVENING MENU

TO START

MONTENOTTE SEAFOOD CHOWDER
freshly baked brown bread

BAKED CRAB AU GRATIN
herb crust

ORIENTAL DUCK SPRING ROLLS
hoi sin mayo, fennel & mint salad

MAINS

8oz FILLET STEAK
onion jam, sautéed mushroom, roast tomato, chunky chips, black peppercorn sauce

PAN FRIED SUPREME OF CHICKEN
celeriac mash, whisky & wild mushroom sauce

PAN FRIED FILLET OF COD
five bean stew, parmesan cheese, basil oil

BAKED PORK STEAK
apple & thyme stuffing, wholegrain mustard sauce

DESSERT

RASPBERRY & CHOCOLATE MOUSSE TARTLET
chocolate shortcrust biscuits

TIRAMISU
biscotti biscuit, mascarpone cream, chocolate shavings

LEMON POSSET
poached seasonal berries

HOMEMADE PETIT FOURS
with
SELECTION OF TEAS
or
FRESHLY BREWED COFFEE

€45.00 per person

all menus are subject to change to the seasonal availability of some produce



EVENING MENU

TO START

PAN SEARED SCALLOPS
chilli, lime & toasted hazelnut butter, mango salsa

ENGLISH MARKET TASTING PLATE
spiced beef, black pudding mousse, duck liver pate, homemade fruit chutney

SMOKED SALMON & CRAB CORNETS
pernod dressing, rocket leaves

GOATS CHEESE SALAD
roasted beetroot, toasted pine nuts

MAINS

TRADITIONAL BEEF WELLINGTON
red wine jus

WEST CORK RACK OF LAMB
dijon mustard, mint crust, madeira jus

PAN FRIED FILLETS OF SEABASS
saute bok choi & coconut, avocado & mango salsa, lime basmati rice

ROAST BREAST OF BARBURY DUCK
braised red cabbage, smoked bacon & petit pois jus

DESSERT

MONTENOTTE CHEESEBOARD
fruit chutney, savoury biscuits

CHOCOLATE TAPAS PLATE
trio of chocolate

LEMON POSSET
poached seasonal berries

MIDLETON RARE WHISKEY CHEESECAKE
granola, orange trifle, mint crisp

HOMEMADE PETIT FOURS
with
SELECTION OF TEAS or
FRESHLY BREWED COFFEE

€55.00 per person

all menus are subject to change to the seasonal availability of some produce