

SET MENU ONE

THREE COURSE MEAL

Complimentary garlic bread and pizza bread on arrival

STARTERS

Mozzarella Caprese (v)

Buffalo mozzarella, San Marzano tomato and basil, served with greens.

Bruschetta (v)

Bruschetta with San Marzano tomatoes, garlic and basil. Served with rustic bread.

Charcuterie Board

Selection of Italian artisan cured meat and cheese, olives and pickles, served with grilled rustic bread vegetables and sun-dried tomato pesto.

Smoked Salmon

Smoked salmon with traditional Irish soda bread, served with goats cheese, mixed baby leaves and half-dried tomatoes.

Traditional Minestrone Soup (v)

Made daily using seasonal vegetables. Served with toasted rustic Italian bread.

Mains

Penne Arrabbiata (v)

Penne pasta with Napoli tomato sauce, garlic, chili and parsley.

Penne, pollo, funghi e crema

Penne pasta with chicken, mushrooms and touch of cream

Tortellini with Parma ham

Tortellini filled with meat and served with ham, green peas and touch of cream

Beef Skewers

Skewered 100% Irish beef and Italian sausage with red onion and red pepper served with greens and roasted potatoes

Chicken skewers

Skewered chicken fillet with red pepper and pineapple served with greens, potatoes and special sauce

Roasted Salmon

Fillet of salmon served with mixed salad and roasted baby potatoes

Desserts

Selection of ice cream

Ice cream and sorbet served with whipped cream and caramel sauce. MK E

Apple pie

Homemade apple cake served with vanilla ice cream and whipped cream. G MK E N

Sticky toffee pudding

Steamed dessert consisting of a very moist sponge cake, made with finely chopped dates, covered in a toffee sauce and served with vanilla ice cream. MK

12.5% Service charge not included

Menu subject to change: Please inform your waiter/waitress of any dietary restrictions or allergies