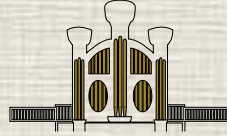


HANDEL'S SET DINNER MENU

3 COURSES PLUS TEA OR COFFEE OR SUBSTITUTE A COURSE FOR A DRINK - ASK YOUR SERVER FOR DETAILS



STARTERS

WILD ATLANTIC CHILLI & GARLIC TIGER PRAWNS

SERVED WITH SUNDRIED TOMATO & OREGANO FOCACCIA BREAD (1, 2, 3, 7, 14, 15)

ROARING BAY MUSSELS

WITH WHITE WINE GARLIC SAUCE AND TOASTED FOCACCIA BREAD (1, 2, 3, 7, 14, 15)

BAKED GOATS CHEESE WRAPPED IN PROSCIUTTO

SERVED WITH RED WINE AND ONION PURÉE, BABY LEAF & TOASTED BREAD (2, 9, 7, 14, 15)

GRAPE, RAISIN & ALMOND SALAD

MIXED LEAF SALAD, TENDER STEM BROCCOLI, BACON, GRAPES WITH MINT TEA INFUSED RAISINS, ALMONDS & GRAPE VINEGAR DRESSING (10, 13, 9, 15, 19)

CONFIT DUCK LEG

SLOW COOKED DUCK LEG WITH BEAN SPROUTS & CARROT WITH A SOY & HONEY EMULSION (1, 9, 12, 13)

MAINS

8oz PRIME IRISH TENDER FILLET STEAK *€5 SUPPLEMENT

WITH VEGETABLE RAGU STUFFED TOMATO, TURNED POTATO, ONION PUREE & ASPARAGUS WRAPPED IN PARMA HAM, SERVED WITH RED WINE JUS (1, 7, 9, 13, 14)

10oz PRIME SIRLOIN STEAK

SERVED WITH HERB MASH POTATO, GRILLED RED ONION, MUSHROOM DUXELLE & PEPPERCORN SAUCE (1, 7, 13, 14)

ROASTED RUMP OF SLANEY VALLEY LAMB

SERVED WITH SWEET POTATO, CARROTS, SHREDDED LAMB SHOULDER & CONFIT GARLIC (1, 7, 9, 13, 14, 15)

GRILLED CORNFED CHICKEN SUPREME

SUCCELENT CHICKEN SUPREME SERVED WITH FONDANT POTATO, TENDER STEMMED BROCCOLI & A LIME, CHILLI & CORIANDER SAUCE (1, 7, 13, 14)

BAKED FILLET OF HAKE

BAKED FILLET OF HAKE, BROAD BEANS, MASH POTATO, SERVED WITH A CAULIFLOWER VANILLA PUREE & ROCKET EMULSION (5, 7, 13)

BRAISED BEETROOT & FETA MOUSSE RISOTTO

HERB INFUSED RISOTTO WITH BALSAMIC BRAISED BEETROOT & FETA CHEESE MOUSSE (7, 13)

SIDE DISHES

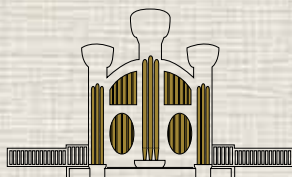
ALL SIDES €3.50 EACH

**SELECTION OF VEGETABLES | SAUTÉED ONIONS | SAUTÉED MUSHROOMS
SAUTÉED GARLIC POTATOES | BABY POTATOES | CHIPS | SIDE SALAD**

FOR ANY DIETARY REQUIREMENTS OR INFORMATION ABOUT ALLERGENS IN OUR INGREDIENTS. PLEASE ASK YOUR SERVER.

€45.00 PER PERSON

12.5% SERVICE CHARGE ON TABLES OF 6 OR MORE & WILL BE DISTRIBUTED DIRECTLY TO THE STAFF



DESSERTS

MELT IN THE MIDDLE CHOCOLATE FONDANT

SERVED WITH VANILLA BEAN ICE-CREAM (2, 4, 7, 15)

CRÈME BRÛLÉE OF THE WEEK

SERVED WITH HOMEMADE SHORTBREAD BISCUIT (4, 7)

WARM IRISH APPLE CRUMBLE

SERVED WITH VANILLA BEAN ICE-CREAM & CHANTILLY CREAM (2, 7, 14, 15)

BAILEYS IRISH CREAM CHEESE CAKE

SERVED WITH HONEYCOMB & WHITE CHOCOLATE SHAVINGS (2, 4, 7, 14, 15)

WARM CHOCOLATE & CHERRY BROWNIE

SERVED WITH VANILLA BEAN ICE CREAM & DARK CHOCOLATE SAUCE (4, 7, 19)

THE CHURCH SPECIALITY COFFEES

JAMESON IRISH COFFEE €6.25

BAILEYS IRISH CREAM COFFEE €6.25

DIGESTIF

NOBEL ONE SEMILLION 75ML €8.95

MUSCAT DE BEAUMES DE VENISE 75ML €7.95

WARRE'S LBV PORT €6.95

WARRE'S OTIMA 10 YEAR TAWNY PORT €7.95

SWEET AGNES RIESLING €6.00

SAN LEONARDO GRAPA STRAVECCHIA €6.10

LIMONCELLO €6.10

LIST OF ALLERGENS

1 CELERY	6 LUPIN	11 PEANUTS	16 WALNUTS
2 GLUTEN	7 LACTOSE	12 SESAME SEEDS	17 OATS
3 CRUSTACEANS	8 MOLLUSC	13 SOYA	18 BARLEY
4 EGGS	9 MUSTARD	14 SULPHUR DIOXIDE	19 ALMONDS
5 FISH	10 NUTS	15 WHEAT	20 COCONUT