

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

Prime Irish Tender Fillet Steak (8oz) *€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)

Prime Sirloin Steak (10oz)

Served with Herb Mash Potato, Grilled Red Onion, Mushroom Duxelle & Peppercorn Sauce (1, 7, 13, 14)

Roasted Rack of Slaney Valley Lamb

With a Mint Crust Served with Sweet Potato, Carrots, Shredded
Lamb Shoulder & Confit Garlic (1, 7, 9, 13, 14, 15)

Grilled Cornfed Chicken Supreme

Succulent Chicken Breast on the Bone, Potato Lyonnaise served with Potato Lyonnaise,
Spring Onion, Red Pepper with a Garlic & Jameson 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)

Baked Gnocchi Casserole

Baked Gnocchi served with a Pepper and Red Onion Stew (1, 2, 4, 7, 13, 15)

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.

SUN - THURS €37.95 PER PERSON ♦ FRI & SAT €42.95 PER PERSON

10% 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

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| 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:

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|----------------|------------|---------------------|-------------|
| 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 |