

S T A R T E R S

Freshly Made Soup of the Day

Served with Home Made Brown Bread

Allergens: 1.7.9.12 (Gluten free option available)

Tandoori Battered Chicken Caesar Salad

Crispy Bacon, Fried Shallots, Gem Lettuce, Parmesan Shavings,
Garlic Croutons, Homemade Caesar Dressing

Allergens: 1.3.4.7.10 (Gluten free option available)

Chicken, Smoked Bacon & Mushroom Vol Au Vent

Fresh Tarragon, Roasted Red Peppers, Creamy White Wine Sauce, Basil Pesto

Allergens: 1.7.9 (Gluten free option available)

American Style Boneless Chicken Wings

Tossed in Franks Buffalo Hot Sauce, Creamy Ranch Dressing, Spring Onion,
Side Salad

Allergens: 1.3.10

M A I N S

Moycarn Signature Beef

Yorkshire Pudding, Veal Jus

Allergens: 1.7.9.12 (Gluten free option available)

Traditional Oven Roast Turkey & Baked Ham

Sage, Onion & Apricot Stuffing, Cranberry Sauce & Rosemary Jus

Allergens: 1.7.9 (Gluten free option available)

Pan-fried Fillet of Seabass

Sun Dried Tomato Flavored Sausage, Kale, Crispy Potato Chive White
Wine Cream Sauce

Allergens: 1.4.7.9 (Gluten free option available)

(All above served with garlic gratin, creamy mash & mixed garden vegetables)

Pear & Cheese Focchetti

Creamy White Wine Sauce, White Truffle Oil, Basil Pesto, Grated Parmesan Cheese, Slow
Roasted Cherry Tomato, Garlic Bread

Allergens: 1.7.12

D E S S E R T S

Assiette of Signature Desserts

3 Courses: €35.00 with Tea / Coffee

2 Courses: €30.00

1 Course: €18.95

Terms and condition applies.

- No individual billings.
- Menu Subject to Change without prior notice.


—lodge & marina—

Allergens: 1. Wheat, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybeans, 7. Milk, 8. Nuts, 9. Celery,
10. Mustard, 11. Sesame Seeds, 12. Sulphur dioxide and sulphites, 13. Lupin, 14. Molluscs