

## **SINERGIE DINNER**

### **To Start**

Confit of Duck Leg with Red Onion Marmalade, Rocket Lettuce Honey and Soy Dressing. €8.95

Classic Caesar Salad with Spiced Chicken Parmesan Cheese and Crisp Croutons €7.95

Warm Rosti Potato with Smoked Salmon, Dijon Mustard and Dill Dressing, Crème Fraiche €9.95

Roast Tiger Prawns with a Crabmeat Filling, Cucumber Chili and Ginger Dressing €10.95

Parfait of Chicken Livers with Grape Chutney and Warm Toasted Brioche €8.75

Baked Goats Cheese, Tomato, Flat Parsley and Garlic Compote, Sauté Asparagus €8.50

Cream of Roast Parsnip and Pear Soup with Curry Oil €4.95

Howth Seafood Chowder €6.95

Garden Vegetable Consommé €4.95

### **Main Course**

Grilled Breast of Corn Fed Chicken with Black Olive Tapenade, Sun-dried Tomato Mash and Parsley Pesto €19.95

Steamed Fillet of Brill, Gratin Potatoes, Watercress and Fish Cream Puree €19.90

Seared Breast of Duck with Crisp Mange Tout, Forrest Berries and Ginger €21.50

Prime Fillet of Irish Beef, Cappenatta, Scallion Mash, Red Wine Jus and Béarnaise Sauce € 24.95

Roast Rack of Lamb with a Pistachio Nut Crust, Wilted Spinach, Roast Carrot, Red Current and Port Jus €24.95

Warm Salad of Pan Seared King Scallops with Pink Grapefruit Dijon and Lemon Dressing €24.95

Baked Fillet of Salmon with, Savoy Cabbage and Horseradish Cream €19.95

Filo Parcel filled with Roast Vegetables and Toasted Almonds, Green Herb Pesto €15.95

All of the above are served with today's selection of Vegetables and Potato

### **Vegetables and Side Orders**

Sauté Onions,  
Sauté Mushrooms  
Wilted Spinach  
Sauté Mange Tout  
Honey Roast Carrots  
Roast Parsnip Tossed With Curry Spices,

All Vegetables 2.95 Per Portion

Baked Garlic and Cream Potatoes,  
Fresh Hand Cut Fries,  
Baby New Boiled

All Potato's 2.95

### **Dessert**

Warm Chocolate and Walnut Brownie, Vanilla Ice Cream, Raspberry Puree €5.95

Bread and Butter Pudding with Cinnamon Crème Anglaise €5.95

Warm Bakewell Tart with Fruit Puree and Crème Fraiche €5.95

Selection of Farmhouse Cheese with Gourmet Biscuits and Iced Grapes €8.95

Classic Crème Brulee, Sugared Pastry Blackcurrant Coulis €5.95

### **COFFEES**

Coffee €2.50

Espresso €2.50

Double Espresso €3.50

Café Latte €2.95

Cappuccino €2.95

Americano €2.95

Mocha €2.95

Caramel Macchiato € 2.95

Vanilla Latte €2.95

## **TEAS**

Traditional Teas €2.25

Selection of Specialty Teas €2.50