

Sinerגיע Restaurant

Soup of Roasted Butter Nut Squash
with toasted almond, and chive served with homemade brown treacle bread

West Coast Creamy Seafood Chowder
with choice local seafood, pearl barley finished with smoked salmon and spring onion

Tartlet of Goat's Cheese
sweet pepper & sundried tomato tapenade, finished with basil and red onion

Brushcetta of Parma Ham and Mozzarella
with vine ripened tomato, shallots served warm with seasonal leaf

Grilled Prawn Brochette
with roasted tomato and garlic compote, mixed leaf, lemon and garlic dressing (3 Euro supplt)

Braised Shank of Connemara Lamb
with parsnip and chive mash, served with braising juices & fresh herbs

Duo of Pork
with stuffed fillet, slow roasted belly finished with crab apple and raisin compote, cider jus

8 oz Sirloin of Irish Beef
with chunky chips, crispy onion and choice of sauce (5 Euro supplt)

Oven Roasted Breast of Chicken
with a chorizo & herb stuffing, parmentier potato, avocado puree

Spinach and Ricotta Tortellini
crème au fin herb

Oven Roasted Crispy Skinned Salmon
with roasted red pepper risotto, crispy asparagus, chive buerre Blanc

Vanilla Bean Crème Brulee, with pistachio biscotti, vanilla ice cream

Chocolate, Caramel & Praline Mousse with salted caramel sauce

Home made lemon cheese cake with ginger nut ice cream

Autumn fruit crumble with potted hot custard, vanilla ice cream

Selection of dairy ice cream in a crisp brandy snap basket, chocolate sauce

Sticky toffee pudding, with caramel sauce and ice cream

Tea / Coffee

€25.00

(sample menu subject to change)