

SAMPLE DINNER MENU

STARTERS

Ellan Farm Mixed Vegetable Minestrone Soup (Vegan)
Master Chefs Brown Bread

Ellan Farm Roasted Beets & Ardsalagh Goats Cheese Salad (Vegetarian)
Grilled Peach, Pickled Ellan Farm Carrots, Candied Pecans,
Lemon & Thyme Dressing

Korean BBQ Chicken Wings
Kimchi, Aioli, Celery Sticks

West Clare Steamed Mussels
Irish Stout Cream, Fresh Parsley, Crusty Garlic Bread

MAIN COURSE

Roast Supreme of Organic Chicken
Pan Fried Gnocchi, Smoked Bacon, Summer Asparagus & Peas, Irish Whiskey Cream

Grilled Doonbeg Salmon
Champ Potato, Atlantic Prawns in Garlic Butter, Broccolini, Lemon Hollandaise

Spinach & Ricotta Ravioli (Vegetarian)
Spicy Arrabiata Sauce, Rocket Salad, Parmesan

Charred Ellan Farm Cauliflower Steak (Vegan)
Chickpea Rogan Josh

DESSERT

Wexford Strawberry Meringue Roulade
Fresh Cream, Macerated Strawberries, Strawberry Jelly, Strawberry Coulis and Ice Cream

Vegan Mixed Berry Cheesecake
Fruit Coulis

Chocolate Coated Profiteroles
Fresh Cream, Warm Chocolate Sauce