

Starters

Home-made soup with Baked Breads

Salad of Deep Fried Mushrooms with a Garlic Lime Parsley Aoili

Salad of Crisp King Prawns in Filo Pastry with a sweet Chilli Dip

House salad with Feta Cheese & Smoked Bacon

O' Donnabhain's own recipe Seafood Chowder with oven Baked Breads

Main Courses

Lemon & Tarragon scented Chicken Breast on a bed of Ratatouille topped with Mozzarella served with Champ

Pan Fried Sea Bass on a bed of Crab Lemon Risotto
With a selection of Vegetables

Supreme of Salmon on a bed of Spinach Mash with a Dill Hollandaise
With a selection of Vegetables

Roast Leg of Kerry Lamb with a Rosemary Honey Gravy
With a selection of Vegetables

(Vegetarian option)

Freshly Baked Spinach & Ricotta Cannelloni topped with a Sun dried Tomato Basil sauce & Mozzarella, served with Tossed Salad

Desserts

Home-made Apple Pie served warm with Cream

Double chocolate nut brownie with vanilla ice-cream & Chocolate Sauce

Warm Sticky Pudding, Toffee Crunch Ice Cream, with a warm Toffee sauce

Crepes with Vanilla Ice Cream, Red Berries topped with a Raspberry sauce