

## SET DINNER

3 COURSE €60 PP

### STARTERS

Soup Of The Day (See Server)

Burnt Cos Lettuce, Stracciatella, Toasted Hazelnuts, Confit Garlic & Balsamic Vinaigrette

Goat Cheese Mousse, Baked Beetroot & Caramel Chutney, Lavosh Crackers

Pork Terrine, Apricot Jelly

### MAINS

10oz/283g Striploin Steak, Red Wine Jus, mash/fries or salad (€8.00 supplement)

Pan Fried Hake, Grape Sauce, Hazelnuts, Golden Raisins mash/fries or salad

Chicken Supreme, Oyster Mushroom, Celeriac, Mash potato, Chicken Jus mash/fries or salad

BBQ Pork Ribs, Spicy Slaw, Fries

Cauliflower Rice Croquets, Romesco, Leaves, Parmesan

Butternut Squash, Smoked Scamorza, Crispy Bacon, Parmesan Fondue, Pumpkin Seeds

Cherry Tomato, Mozzarella & Aubergine, Basil Oil

### DESSERTS

Mixed Berries & Crushed Meringue

Chocolate Delice, Vanilla Ice Cream, Honeycomb

Chef Cheese, Relish, Cracker (See Server)

*Mackenzie's*