



Moorings Earlybird

CHEFS CREAM SOUP OF THE EVENING

KILMORE QUAY CRAB & SMOKED SALMON 'Mille Feuille'
With Cucumber & Tomato Salsa

CONFIT DUCK SALAD

With Poached Pears, Wild Herbs, Mango & a Pepper

SUPREME OF CHICKEN

Filled With a Garlic & Herb Sausage Stuffing, With Roasted Asparagus Spears, Red Onion & Madeira Sauce

BAKED ESCALOPE OF SALMON

Rolled in Paprika, Served in a Blue Poppy Seed Mash, With a White Wine & Basil Cream Sauce

ROASTED WEXFORD LAMB RUMP

'En Croute' In Puff Pastry, With a Silverskin Onion & Port Wine Sauce

All the above Dishes are served with Fresh Market Vegetables & Potatoes

WHITE CHOCOLATE & PASSION FRUIT TORTE

Served With a Red Berry Compote

MALTESER CHEESECAKE

Served With a Rich Chocolate Sauce

BLACKFOREST SUNDAE

Crushed Chocolate Biscuit Topped With Ice Cream, Cherry Compote & Cream

Freshly Brewed Tea or Coffee

***Please contact the restaurant manager with regard to any special dietary requirements
you may have***

SAMPLE MENU