



***Moorings Full Dinner Menu***

*CHEFS CREAM SOUP OF THE EVENING*

*HOMEMADE FARM HOUSE MEAT TERRINE  
With herb Salad, Spiced Plum Chutney*

*SLIVERS OF SMOKED CHICKEN BREAST  
Italian Parmesan, Rustic Pesto Oil*

*BAKED GOATS CHEESE & CARMELISED BALSAMIC ONION TARTLET  
Roast Tomato Salad*

*VANILLA, ORANGE & RED WINE SCENTED POACHES PEAR  
Smoked cheese Salad*

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*PAN FRIED TUNA STEAK  
With Roasted Bell Sweet Peppers, Finished on a Pesto Oil*

*WEXFORD LAMB SHANK  
With Rosemary, Served on a Mint Mash, Port Wine & Thyme Sauce*

*PRIME GRILLED IRISH STRIPLOIN STEAK  
Cooked to your Requirements with a Maderia & Blue Cheese Sauce*

*BAKED ESCALOPE OF SALMON  
With a Herbal Potato Farol, Cherry Tomato & Dill Coulis*

*BONELESS HALF DUCKLING  
Roasted with Maple Syrup, Red Currant & Sage Sauce*

*SUN DRIED TOMATO & WILD MUSHROOM RISOTTO CAKES  
With a Basil & Oregano Sauce*

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



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*FRESH SEASONAL FRUIT PAVLOVA  
Complimented a Red Berry Compote*

*PYRAMID OF PROFITEROLES  
With Toffee Ice Cream, Smothered with Rich Chocolate Sauce*

*WARM BOUNTY  
Warm Double Fudge Brownie Topped with Coconut Ice Cream, Fudge Sauce & Cream*

*ICED BLACK FOREST  
Crushed Biscuit with Kirsch Ice Cream, Black cherry & Cream*

*ICED WHITE CHOCOLATE PARFAIT  
Served on a Pool of Raspberry Coulis*

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Freshly Brewed Tea or Coffee

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

**SAMPLE MENU**