



5 COURSE TASTING MENU

Available from 6pm to 9pm Thursdays & Fridays in October & November



Poached Salmon Mousse
or
Chicken Liver & Aged Port Parfait

Homemade Soup or the Evening
or
Champagne Sorbet & Strawberries

Crabmeat & Cooleeney Camambert Risotto
or
Roulade of Braised Rabbit Leg

Char-Grilled Medallions of Beef, Duo of
Mushroom & Pomme Anna
or
Seared Fillet of Hake, Cassoulet of Chorizo & Chickpeas

Assiette of Jacks Desserts
Tea or Coffee

€35 per Guest