



## *Group Evening Menu 1*

### **Homemade Soup of the Evening**

**Jacks Seafood Chowder**  
Selection of Smoked & Fresh Fish

**Tempura of Tiger Prawns**  
Pickled Courgette Salad, Sweet Chilli Sauce

**Chicken Liver & Duck Foie-Gras Parfait**  
Duck Bon Bon, Toasted Brioche, Plum & Port Jam

**Macroom Buffalo Mozzarella & Tomato Salad Capri Style**  
Kalamata Olive Tapenade, Watermelon & Basil

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**Crispy Skinned Salmon**  
Charred Asparagus, Beetroot, Fennel

**Seared Fillet of Hake**  
Crushed Baby Potatoes, Petit Pois, Red Pepper

**Char-Grilled Sirloin of Beef (€5 supplement)**  
Balsamic Red Onion, Cauliflower Puree, Roasted Cherry Tomatoes

**Roast Supreme of Chicken**  
Tender-stem Broccoli, Carrot Puree, Bulgar Wheat & Cranberry Crumb

### **Vegetarian Dish of the Evening**

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**Choice from our Dessert Menu**  
Tea or Coffee

***3 Courses €45.00***

#### **ALLERGEN INFORMATION**

**1** Cereals Containing Gluten  
**7** Milk  
**13** Lupin

**8** Nuts  
**14** Molluscs

**2** Crustaceans  
**9** Celery

**3** Eggs  
**10** Mustard

**4** Fish  
**11** Sesame Seed

**5** Peanuts  
**12** Sulphur dioxide & Sulphites

**6** Soybeans