



**Homemade Soup of the Day (2,6)**

Served with Freshly Baked Baguette Rolls & Homemade Brown Soda Bread

**Atlantic Seafood Chowder (2,4,6,8,9,11)**

Served with Freshly Baked Baguette Rolls & Homemade Brown Soda Bread

**Chicken & Mushroom Vol au Vent (3,5,6,8)**

Button Mushrooms in a Puff Pastry Shell Served with Tarragon Cream Sauce

**Woodstock Chicken Caesar Salad (3,6,12)**

Cajun Chicken, Bacon, Croutons, Parmesan Cheese served with a Homemade Caesar Dressing

**Deep Fried Brie (3,6,12)**

With Pesto Salad & Cranberry Sauce

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**Striploin Steak (€6 supplement)**

Served with Sautéed Mushrooms and Onions with a Peppercorn Sauce

**Supreme of Chicken (3,6,8)**

Served in a Creamy Mushroom Sauce on a Bed of Mash

**Roast Sirloin of Munster Beef (3,6,8)**

Served with a Red Wine Jus & Yorkshire Pudding

**Roast Leg of Lamb (3,6,8)**

Served with a Red Wine Jus and Seasonal Homemade Stuffing

**Pan Fried Darne of Salmon (3,6,8)**

Served with a Lemon and Dill Cream Sauce

**Thai Vegetarian Curry (2)**

Served with steamed rice, vegetables and a poppadum.

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**Homemade Warm Apple Crumble (3,6,8,12)**

Served with Ice-Cream and Freshly Whipped Cream

**Homemade Warm Chocolate Brownie (3,6,12)**

Served with Ice-Cream and Freshly Whipped Cream

**Homemade Cheesecake of the Day (3,6,12)**

Served with Vanilla Ice-Cream and Freshly Whipped Cream

**Chocolate Profiteroles (3,6,12)**

Served with Chocolate Sauce Freshly Whipped Cream

**3 Course €29.00**

**2 Course €24.50**

Allergens:

- 1) Nuts 2) Celery/Celeryiac 3) Gluten/Cereals 4) Crustaceans/Mollusc 5) Mustard 6) Dairy 7) Soya 8) Sulphur Dioxide 9) Fish  
10) Peanuts 11) Shellfish 12) Eggs 13) Sesame Seeds 15) Lupin