



## To Begin Your Evening

*Caramelized Pork Belly & Kilmore Scallops with Scented Cauliflower Puree*

**Contains: (MS) (M) (SD)(CY)**

**€10.95**

*Pan-fried King Prawns with Chorizo Sausage Served with a Duo of Bread  
Sourdough & Focaccia, Pickled Tomato Relish*

**Contains: Wheat (SD) (CN) (M)**

**€10.95**

*Chefs Homemade Soup of the Evening Served with a Selection of Breads*

**Contains: (M) Wheat**

**€6.50**

*Black Pudding, Crisp Bacon & Quail Egg Salad with a Wholegrain Dressing*

**Contains: Wheat,(E) (SD)**

**€10.50**

*Whitford's Creamy Seafood Chowder Served with Olive Ciabatta Croute*

**Contains: Wheat (M) (F) (MS) (CN)**

**€9.00**

*Fajita Spiced Lamb Sprinkled with Feta Cheese & Spring Onion, On Warm Red  
Onion Marmalade, Homemade Naan Bread*

**Contains: (M) Wheat**

**€10.95**

*Watermelon Rondels Topped with Mango Syllabub, Glazed Kumquats, Winter  
Berry Compote & Killowen Natural Yogurt*

**Contains: (M)**

**€9.00**

# Main Event



*Richie Doyle's 10oz Sirloin Steak, Cooked to your Liking, Topped with a Field Mushroom & Crisp Bacon, Twice Cooked Cajun Chips, Creamy Pepper Sauce or Garlic Butter*

**Contains: Wheat, (SD) (M)**

**€27.50**

*Pan-fried Fillet of Seabass Served with Fresh Kilmore Mussels & Sweet Potato in a Sweet Red Pepper Velouté*

**Contains: (M) (MS) (F)**

**€23.50**

*Oven Roasted Supreme of Chicken Marinated in Fresh Herbs, Carved onto a Blue Cheese & Spinach Risotto, Wild Mushroom Café Au Lait*

**Contains: Wheat (SD) (M) (CY)**

**€21.50**

*Baked Fillet of Salmon on a Gremolata Mash Garnished with Crisp asparagus Wrapped in Smoked Bacon, Lemon Pepper Sauce*

**Contains: (F) (M) (SD)**

**€23.50**

*Griddled Rack of Lamb with Deconstructed Crumb Served with a Homemade Savoury Pie, Rich Red Wine & Maple Jus*

**Contains: Wheat (M) (SD)**

**€23.50**

*Whitford Style Vegetable Wellington: Crisp Puff Pastry Filled with Seasonal Vegetables, Field Mushrooms, Savoury Pancake with a Sun Blushed Tomato Sauce*

**Contains: Wheat (M) (E)**

**€16.50**

*Duo of Duck: Confit of Duck Leg, Crisp Duck Croquette, Winter Spiced Red Cabbage, Juniper Jus*

**Contains: Wheat (M) (SD)**

**€21.50**

# Home Made Desserts



All Desserts €8.25

*Classic Chocolate Fondant Served with Velvet Chocolate Sauce,  
Salted Carmel Ice-cream*

**Contains (M) (E) Wheat**

*Winter Spiced Apple Crumble with Cookies &  
Cream Dairy Ice-cream*

**Contains: (E) (M) Wheat**

*Warm Sticky Toffee Pudding Topped with Butterscotch Sauce,  
Bailey's Ice-cream*

**Contains: (E) (M) Wheat (SD)**

*Whitford Pavlova Topped with a Selection of Seasonal Fruit  
& accompanied with Fruit Compote*

**Contains: (E) (M)**

*Banoffee Sundae: Soft Toffee, Banana, Biscuit Crumb  
Layered Between Whipped Vanilla Ice-cream*

**Contains: (M)**

*Freshly Brewed Tea or Coffee*

## ***4 Course Table D'hote Option €37.50pp***

### **Allergens:**

Please note every effort has been made by our chefs to remove all fish bones, we ask that you be cautious as some small bones may remain.

### **Allergens:**

We kindly ask that you inform our chefs directly if you have any allergies and they will be happy where possible to tailor make a dish to suit your dietary requirements. We have a full list of allergens on file if you wish to view. List of Allergens: Some of our food may contain cereals including gluten (G), crustaceans (CN) such as crab, prawn etc. Egg(E), soya(S), beans, milk(M), nuts(P)(N), celery (CY), mustard(MD), Sesame(SE), sulphur dioxide(SD), Lupin(L) or molluscs(MS)