



OSPREY
HOTEL

PLATED DINNER MENU



TWO COURSE - €38.00 PER PERSON

OR

THREE COURSE - €43.00 PER PERSON

Soup of the day (1,7,9,12)

Or

Crispy Ham hock, Piccalilli, Cauliflower, Cashew nuts
(1,3,7,8,10)

Or

Gin Cure Atlantic Salmon, Fennel & Citrus Salad,
Lime Aioli, Wasabi caviar (3,7)

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24hr Braised Rump of Beef,

Carrot, Mushroom, Silkey mash, Merlot Jus (7,9,12)
(€6 supplement)

or

Irish chicken supreme

Champ Mash, Tendersteam , Carrot, Jus (7,12)

or

Fish of the day,

Couscous, Samphire, Confit tomato and Basil (1,7)

Vegetarian Option – Chef Choice



Homemade Chocolate Brownie

Caramel sauce, Vanilla bean Ice cream (1,3,7)

or

Cheesecake of the day

Fresh cream, and mango puree (1,7)

or

Apple Pie

with Vanilla Bean Ice Cream (1,3,7)

1 Cereals containing gluten, *wheat, **rye, ***barley, ****oats 2. Crustaceans 3. Egg, 4. Fish,5.Peanuts, 6. Soybeans ,7. Milk 8. Nuts * walnut, ** hazel, ***pistachio 9.Celery,10. Mustard 11. Sesame seeds, 12. Sulphur dioxide and sulphites, 13. Lupin 14.Molluscs

Served with Tea & Coffee