

Legends Dinner Menu

Legends Blend

Velvet blended creamy summer vegetable soup with crunchy croutons and cream

Golden Mushrooms

Golden fried stuffed button mushrooms coated in breadcrumbs with mango chutney

Legends Bowl

Seasonal leaves tossed in wholegrain mustard dressing with cherry tomatoes, orange segments, chargrilled chicken and Feta cheese

Classic Pate

Our own smooth chicken pate flavoured with brandy, Cumberland sauce and toasted brioche

Sea Fresh Mussels

Locally harvested mussels cooked in a tomato & cream sauce, sprinkled with melting cheese

Clare Lamb

Tender grilled Clare lamb cutlets served on sweet potato puree with a rosemary and redcurrant glaze

Farmhouse Chicken

Panfried chicken supreme carved on smokey bacon colcannon, creamy wild mushroom sauce

Peppered Steak

Tender grilled Irish sirloin steak, cooked to your liking, sauté onions & mushrooms, peppercorn sauce

Salmon Delight

Poached darne of salmon resting on pea puree, smoked salmon & dill veloute

Sea Fresh Codling

Pan fried fillet of cod with steamed julienne of vegetables & saffron veloute

Vegetable Tempura

Crunchy vegetables fried in a light tempura batter, served with a dome of rice & sweet chilli dip

“Served with Wholesome Vegetables and Potatoes”

Warm apple sponge pudding, custard sauce

Fresh fruit salad meringue nest, fruity coulis & vanilla ice cream

White chocolate & mixed berry pot, crème anglaise

Citrus lemon cheesecake, fruity coulis

Freshly Brewed Tea & Coffee

€27.50