

Legends

STARTERS

<i>Rose of Cantaloupe Melon, Summer Berry Sorbet & Fruit Coulis Duo</i>	€5.50
<i>Locally harvested Mussels in a Creamy Coconut & Saffron Broth</i>	€6.95
<i>Golden Duck Wantons, Cucumber Salad with Hoi-Sin Sauce</i>	€6.95
<i>Oven baked Cashel Blue Cheese & Black Pudding Filo Basket topped with Red Onion Marmalade</i>	€6.95
<i>Flaky White Crabmeat & Prawn Dumpling, Tomato, Pepper & Chilli Jam</i>	€7.50
<i>Yellow Split Pea Soup with Moroccan spiced Butter</i>	€5.25

MAIN COURSES

<i>Pan fried Guinea Fowl Supreme, Sweet Potato & Pancetta Puree, Mushroom & Chive Cream Sauce</i>	€15.50
<i>Grilled Fillets of Lemon Sole, chargrilled Asparagus, Shrimp, Lemon & Parsley Butter</i>	€17.50
<i>Oven crisped stuffed Boneless Duck, Honey, Orange & Star Anise Glaze</i>	€17.50
<i>Succulent Rib Eye Steak, baked Woodland Mushrooms, melting Garlic Butter</i>	€19.50

*Medallion of Monkfish, panfried on Green Pea Puree, crispy
Parma Ham, Saffron & Noilly Prat Cream* €19.50

*Olive Oil, Garlic & Rosemary marinated Lamb Cutlets, Tomato
& Mint Chutney, Red Wine & Redcurrant Sauce* €18.50

*Legends Vegetarian Evening Special,
Please ask your servers for details* €15.95

~ All main courses are served with wholesome vegetables & potatoes ~

SIDE ORDERS

*Side Salad / Garlic Potatoes / Sauté Onions or Mushrooms /
French Fries* €3.25

DESSERTS

*Glazed Citrus Lemon Pie, Mascarpone Cream & fresh
Raspberries* €5.95

*Golden Puff Pastry Pillow, Vanilla Pastry Cream, Sweet
Red Berry Compote* €5.95

*Legends style Eton Mess, Vanilla Ice Cream, crunchy
Meringue, toasted Hazelnuts & Bourneville Chocolate Sauce* €5.95

AFTER DINNER BEVERAGES:

Freshly Brewed Tea or Coffee
€2.65

Cappuccino / Espresso / Latte
€2.95

*Liqueur Coffees
Irish Coffee / Baileys Coffee /
Brandy Coffee / Tia Maria Coffee
/ Amaretto Coffee*
€5.40

*After Dinners Sips
Crème de Menthe / Baileys /
Amaretto / Grand Marnier /
Sambuca*
€4.80

Service Charge Not Included