



Legends Sample Dinner Menu 2024

Velvet Blended Soup of the Day with Garlic Croutons and Dairy Cream

Duo of Sweet Pea and Goats Cheese Panna Cotta Served with Prosciutto Shards, Pickled Cherry Tomatoes and a Parmesan Tuille

Classic French Onion Soup Topped with a Giant Cheese Crouton

Grilled Compressed Watermelon and Feta Cheese Salad Served with Peppery Rocket Leaves, Toasted Pine Nuts and a Balsamic Glaze

Homemade Smooth Chicken and Garden Vegetable Terrine Wrapped in Streaky Bacon with Crisp Spring Leaves and Mango Chutney

Pan Fried Supreme of Chicken Carved on Creamed Cauliflower with Roasted Radishes, Fondant Potato, and a Honey and Lemon Sauce

Flavoured Pork Tenderloin Marinated in a Honey Garlic Glaze Presented on Savoy Cabbage and Finished with a Creamy Sage Jus

Tender Grilled Prime Irish Sirloin Steak Cooked to Your Liking and Served with Golden Fried Crunchy Straw Potatoes with a Choice of Creamy Pink Peppercorn Sauce or Burnt Red Chili, Bacon and Maple Butter

Supplement €7.00

Pan Fried Darné of Salmon Topped with a Herb Crust Presented on Homemade Beetroot Ravioli with a Classic Hollandaise Sauce

Oven Roasted Half Stuffed Duckling Served with Red Cabbage Purée and an Orange and Star Anise Glaze

Grilled Vegan Steak Served with Pickled Red Onions, Golden Fried Crunchy Straw Potatoes and Our Homemade Meatless Gravy

Homemade Vegan Lemon Drizzle Cake with a Duo of Fruit Coulis

Himalayan Pink Salted Caramel Apple Crumble with Vanilla Custard

Homemade Jaffa Chocolate Fudge Cake with Orange Cubes

Cinnamon Spiced Heart Shape Macaroons with a Light Buttercream and a Duo of Coulis

Freshly Brewed Tea or Coffee

€42.95 per person

We Cannot Guarantee Food is 100% Allergen Free