

# *Groomes Bistro Evening Menu*

## *Starters*

### ***Home-made Soup of the Day***

Our soup is prepared daily with fresh ingredients served with homemade brown bread.

### ***Sizzling Garlic Prawns***

Sizzling prawns with a garlic infused olive oil, butter, parsley

### ***Bruschetta***

Sliced tomatoes with garlic, basil, olive oil, and vinegar, Served on toasted french bread with parmesan cheese

### ***Black Pudding and Chorizo Salad***

Grilled chorizo and fried pudding with cherry tomatoes, red onion salad and red pepper pesto

### ***Crispy Potato Skins***

Topped with lardons of bacon and Irish cheddar cheese

### ***Warm Duck and Orange Salad***

With crushed walnuts and cranberry and orange vinaigrette

## *Main Course*

### ***Roast Breast of Stuffed Chicken***

Chicken breast filled with feta cheese and sundried tomatoes on a tian of garlic and baby spinach potatoes

### ***Catch of the Day***

Fresh fillet or whole fish, your server will advise

### ***Honey Roast Pork Chops***

Succulent pork chops on a bed of sage and spring onion stuffing with a Tipperary cider reduction

### ***Crispy Pan-Roasted Duck Breast***

Crispy duck breast with braised red cabbage and cornels of pommes puree (served medium)

### ***Chef Special of the Day***

Choice of two, please ask your server who will advise

### ***Sizzling Prime Irish Beef Sirloin Steak (€8.00 Supplement)***

8oz. tender sirloin steak served on a sizzling hot plate with sautéed onions, fries and a mixed salad

Choice of Garlic butter or Pepper sauce

### ***Penne Pasta***

Pasta with sundried tomatoes, black olives, feta cheese red onions in roasted garlic and basil oil

## *Home-made Dessert Selection*

### ***Dark Chocolate Mousse***

With orange jelly and crème Chantilly topped with crushed almonds

### ***Home-made Strawberry Cheesecake***

Crunchy biscuit based cheesecake topped with strawberry glaze and clotted cream

### ***Home-made Passion Fruit Crème Brulee***

Classic crème brulee with ripened passion fruit and a sugar glaze finish

### ***Upside-down Apple Sponge***

Light apple sponge cake with rum and raisin ice cream and apricot syrup

### ***Classic selection of Ice Cream***

***Three Courses €23.50 per person / Two Courses €19.00 per person***

***Includes a complimentary glass of House Wine or soft drink***