



TABLE D'HOTE MENU - €29.95 pp

STARTERS

SOUP OF THE EVENING

Served with our Freshly Baked Breads

WEST COAST SEAFOOD CHOWDER

With Fresh Salmon, Natural Smoked Haddock and Atlantic Cod, served with our Freshly Baked Breads

ELWOODS BUFFALO WINGS

Chicken Wings, marinated in our Secret Blend of Herbs and Spices, and served with Cool Blue Cheese Dip and Curly Celery

SALMON FISH CAKE

Killary Harbour Salmon and Mashed Potato Cakes, baked in the oven, and served with Dressed Leaves and Sweet Chilli Sauce

NUTTY NOODLE AND STIR-FRIED VEGETABLE SALAD

Stir Fried Noodles, Asian Shoots and Vegetables, served with Dressed Leaves and Toasted Nuts, Drizzled with a Soy and Stem Ginger Dressing

MAIN COURSES

CHICKEN DISH OF THE EVENING

Please ask your server for our Chef's Chicken Dish of the Evening

CHAR-GRILLED SIRLOIN STEAK

Prime Dry-Aged Irish Sirloin Steak, served with a choice of Peppercorn Brandy Reduction or Garlic Butter

ROASTED FILLET OF KILLARY HARBOUR SALMON

Locally Sourced, West Coast Salmon Fillet, served on Champ Potato, with White Butter Sauce, and drizzled with Fresh Chilli and Lime Reduction

RIGATONI

Pasta Tubes finished in a Gorgonzola Cream Sauce with Sage, Walnuts and Parmesan Cheese

NOMAN'S MUMBAI LAMB CURRY

Our Indian Chef's Family Recipe, served with Basmati Rice, Naan Bread, Mango Chutney and Mint Riata

WOK FRIED TERIYAKI BEEF

Stir Fried Strips of Prime Irish Beef with Shiitake Mushrooms, Bamboo Shoots, Soy Sauce and Bell Peppers served with noodles

ALL MAIN COURSES ARE SERVED WITH SEASONAL FRESH MARKET VEGETABLES AND POTATOES

DESSERTS

Please ask your Server for this Evening's Dessert Choices