



We are Delighted to Welcome you to Our Captains Table and Wine Pairing
Evening in Conjunction with Savour the Flavour

Amuse Bouche French Onion Soup
Gruyere Cheese Crouton

Fresh Greencastle Scallops

Crispy Bacon Lardons | Rich Chardonnay Creamed Sauce Dressed Pea Shoots

OR

Ardsallagh Goat's Cheese

Balsamic Reduction | Strawberry Crostini | Donegal Craft Bakery Sourdough Bread

Killybegs Oyster

Drumshanbo Gunpowder Irish Gin & Tonic

Champagne & Strawberry Sorbet

Fresh Killybegs Monkfish

Herb Crust with Chorizo, Panko & Spring Onion
Smoked Paprika & Sundried Tomato Sauce

OR

Fillet Mignon

Medallions of Irish Beef Cooked Medium Dauphinoise Potato | Balsamic Onions

A Little of What you Fancy

Duo of Award Winning Desserts
Key lime Tartlet Topped with Champagne Raspberry | Belgian Chocolate Torte
Topped with a Caramelized Pecan

Selection of Irish Cheeses

Our Restaurant Manager Anne & Willie John from Dalcassian Wines & Spirits
have paired a wine with each course for your enjoyment

€80 per person

For Any Dietary Requirements or Allergen Advice please ask your Server this Evening