



## SAMPLE À LA CARTE DINNER MENU

### STARTERS

- Cream of Vegetable Soup with Homemade Brown Bread €7.50  
Tempura King Prawns with a Caper Salsa and Mango Aioli €8.50  
Warm Clonakilty Black Pudding & Cashel Blue Cheese Salad with  
Organic Leaves and a French Dressing €8.50  
Deep Fried Wedges of Brie with Roast Red pepper & Tomato Chutney €8.50  
Spicy Breaded Chicken Wings with Hot Sauce & Buttermilk Dressing €8.50

### MAIN COURSES

- Main Course Grilled 8oz Sirloin Steak €35.00*  
with Flat Mushroom, Onion Ring & a Peppercorn Sauce  
*Baked fillet of Hake €26*  
with Prawns, spinach, Dill and Saffron Cream Sauce  
Slow Cooked 6oz Featherblade of Beef €28  
with Homemade Onion Rings, Onion Purée & Peppercorn Sauce  
*Grilled Supreme of Chicken €26*  
with Parsnip Puree, Mushroom & Prosecco Cream Sauce & a Parsnip Crisp  
*Spinach & Ricotta Tortellini €24*  
with Tomato Sauce, Garlic Bread & Parmesan Shavings  
*Slow Braised Shoulder of Lamb €26*  
with Mint pesto & Thyme Jus  
*Barbary Duck Breast €26*  
with Organic Lentils, Straw Potato & Orange Sauce

### HOMEMADE DESSERTS

- Warm Apple Crumble with Crème Anglaise & Ice Cream  
Warm Sticky Toffee Pudding with a Caramel Sauce  
Irish Cream Liquer & Brownie Cheesecake  
Warm Chocolate Brownie with Chocolate Sauce & Vanilla Ice Cream  
Fresh Fruit Pavlova

*All served with Freshly Brewed Coffee / Tea*

- *This is a sample menu and menu options may differ from this on the day.*
- *Allergen information will be provided on the menu of the day,.*
- *Specific dietary requirements can be catered to.*
- *Dinner is served in Cobden's Restaurant from 5:00 to 9pm to residents and non-residents seven days a week.*
- *Advance booking is strongly recommended.*
- *This price is correct as at the as of the 25/3/25. Our prices are under constant review and price may be updated in the interim.*
- *Group menus are required for groups of over twelve.*