

THIS IS A SAMPLE
MENU

Town Hall Bistro A La
Carte

MENU



STARTERS

Soup of the Evening

Atlantic Seafood Chowder, Brown
Treacle Bread

St Tola's Goats Cheese Salad with Beetroot,
Sourdough Croute, Raspberry Dressed
Rocket Leaves, Pomegranate & Pecan Nuts

Clonakilty Black Pudding Boudin, Crispy
Crusted Poached Egg, Wholegrain Honey
Mustard Dressing

West Coast Fish Cakes & Crabmeat Pâté,
Organic Leaf Salad, Sweet & Coconut Aioli,
Herb Aioli

Asian Style Spiced Pork Belly on Mixed
Leaves, Couscous Salad with Hoisin &
Sesame Seed Dressing

MAINS

Pan Fried Lamb Cutlets with Scallion Mash,
Rosemary Lamb Jus

Sirloin Steak with a Brandy, Wild Mushroom &
Peppercorn Sauce, Onion rings

Roasted Chicken Supreme with Smoked
Cheese & Herb Stuffing wrapped in Pancetta
with Creamy Wild Mushroom Sauce

Creamed Wild Mushroom Risotto with
Toasted Pine Nuts, Parmesan Shavings
& Garlic Bread

Grilled Fillet of Seabass on an Organic Leaf
Salad with Sweet Pepper, Pineapple &
Coriander Salsa

Grilled Fillet of Hake on Spring Onion Mash
with Creamy Crabmeat Basil Pernod Bisque

Honey Roasted ½ Duckling with Red Wine
& Wild Forest Fruit Glaze

Roasted Salmon with Scallion Mash, Creamy
Smoked Salmon Sauce & Dill Sauce

ALLERGENS

SOME OF OUR DISHES CONTAIN KNOWN ALLERGENS, IF YOU HAVE CONCERNS PLEASE ASK YOUR SERVER
FULL LIST OF ALL ALLERGENS AVAILABLE AT RECEPTION IF REQUIRED

DESSERTS

Bailey's & Chocolate Chip Cheesecake
with Ice Cream

Coconut & Malibu Panna Cotta with Berry
Compote & Mini Shortbread

Pavlova with Strawberry Ice Cream

Vanilla Crème Brûlée with Biscotti

Chocolate & Raspberry Tart with
Vanilla Ice Cream

BEVERAGES

Tea | Coffee | Cappuccino | Latte | Americano

LIQUER COFFEES

Irish Coffee

French Coffee

Calypso Coffee

Bailey's Latte

Marinero Coffee

Bailey's Coffee

Kahlua Latte