



#### *STARTERS:*

##### *The Flash Fried Combo-*

*A duo of Mexican spiced Calamari and Pollock Scampi with salsa and dips*

##### *Satay Ayman-*

*Chicken Skewers marinated in an Indonesian style peanut sauce on a bed of pickled cucumber, coriander and chilli*

##### *The free from mini burrito-*

*Homemade Gluten/vegan free wrap, with spiced wild rice, sweet potato, mixed beans and Eithna's lime and coriander guacamole dip*

*Five mile town Goats Cheese with caramelized fig salt baked beetroot, and tattie Hoaker salad leave*

#### *MAINS:*

##### *Asian Style Seafood and shellfish Curry-*

*The authentic combination of mixed seafood in an Asian style coconut curry sauce served with flavoured rice, home-made flat bread and mint raita*

##### *Eithna's special Smokey pulled pork-*

*BBQ Pulled pork with a soft shell taco, hot red slaw, pickled red onion and jalapeno*

##### *Organic fillet of Atlantic Salmon-*

*Fillet of organic Salmon coated in Wasabi and Sesame seeds on a bed of soba noodles, prawns and asparagus*

##### *Vegan Moroccan*

*Moroccan spiced vegetables with warm couscous, apricot and chickpea salad with Labneh yoghurt dip*

#### *Dessert*

*Eithna's homemade lemon and raspberry sponge, homemade ice cream.*

*Chocolate and nori seaweed meringue with cream and raspberry Coulis*

*Rich Vegan/ Gluten Free Chocolate Cake with Strawberry Sorbet.*

*30 Euro per person, Includes glass of wine or Prosecco on arrival.  
Complimentary home-made bread, dips and amuse bouche*