

# SAMPLE DINNER MENU

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## STARTERS

### HOUSE SALAD

Crisp mixed Salad with rocket assorted Garden leaves, Bacon, Croutons and parmesan in a Balsamic Dressing

### GOLDEN FRIED CAMEMBERT

Deep Fried Camembert in Seasoned Breadcrumbs served with Mixed Leaf Salad and Cumberland sauce

### POTATO AND LEEK SOUP

Homemade Potato and Leek Soup with Chive Cream

### OGEN MELON

Chilled Melon with Fresh Fruit and Raspberry Coulis

### GARLIC MUSHROOMS

Fried Mushrooms in Breadcrumbs with Garlic and Chive Mayonnaise

### OAK SMOKED SALMON

Irish Oak Smoked Salmon with Capers, Crème Fraiche and Garden Leaves

## MAIN COURSE

### HERB CRUSTED SALMON FILLET

Fillet of Salmon with Herb Crust served with sautéed Greens and Dill Sauce

### SUPREME OF GUINEA FOWL

Supreme of Guinea Fowl stuffed with Wild Mushrooms and Spinach served with a Port Wine Jus

### PENNE PASTA

Penne with Roasted Bell Peppers in a Tomato and Basil Sauce topped with Mozzarella and Garlic Bread

### CHICKEN BRIDGE HOUSE

Supreme of Irish Chicken Stuffed with Mushrooms ,Potato and Bacon served with a Whiskey and Mushroom cream

### SHANK OF LAMB

Braised Shank of Lamb with Roasted Root Vegetables and Rosemary Jus

### BRIDGE HOUSE GAELIC STEAK - €7.00 Supplement

Grilled Prime Irish Sirloin Steak with Roasted Tomato, Red Onion Compote and Gaelic Sauce

Main Course served with a Selection of Market Vegetables and Potatoes

## DESSERTS

Iced Baileys and White Chocolate Parfait with Meringues

Warm Pear and Cinnamon Pudding Glazed with Butterscotch sauce

Homemade Apple Pie served with Vanilla Ice-Cream

Pavlova with Chantilly Cream and Seasonal Fruit

Tea or Coffee

Thank you for dining with us

If you should have any special dietary requirements please ask and we will be happy to accommodate you.

