

## *LJ's Bistro Menu*

2 Course €22 | 3 Course €26

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### ***Homemade Lamb Spring Rolls***

*With Korean Dipping Sauce Frisée Lettuce & Chilli Salad (1,9,11,12)*

### ***Parma Ham & Melon Salad***

*Towered Trio of Melon Topped with Parma Ham & Garlic Croute,  
Dressed with Cashel Blue Cheese & Balsamic Vinaigrette (1,7,2)*

### ***Smoked Salmon Quiche***

*Crisp Filo Case Filled with Smoked Salmon & Egg Topped with Smoked Salmon Rose  
with a Bed of Asparagus Tips, Tomato & Caper Concasse (1,3,4,7)*

### ***Soup of the Day***

*Served with Homemade Nutty Brown Bread (1,3,7,9)*

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### ***8oz Fillet Steak (€7 supplement)***

*Fondant Potato, French Bean & Creamy Pepper Jus (7,9,10)*

### ***Ballotine of Chicken***

*Golden Crusted Supreme of Chicken Stuffed with Feta Cheese & Baby Spinach with  
Roast Rhubarb, Sauteed Wild Mushroom & White Wine Cep Cream Sauce (1,7)*

### ***Pan Roasted Cod***

*Charred Courgettes, Fine Ratatouille with Tomato & Dill Concasse (1,3,7)*

### ***Wild Mushroom Gnocchi***

*Sauteed Wild Mushroom & Garlic with Parmesan Cream Sauce (1,3,7)*

### ***Pan Seared Medallions of Pork***

*Herb Marinated Pork Fillet with Pommes Anna, Buttered Pea & Red Wine Jus (7,9,10)*

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### ***Raspberry & White Chocolate Flake Tartlet***

*Served with Crème Anglaise & Raspberry Sorbet (1,3,7)*

### ***Eton Mess***

*Broken Pavlova, Berry Compote, Fresh Betties & Whipped Cream (3,7)*

### ***Selection of Ice Cream***

*Ask your server about available flavours (3,7)*

### ***Summer Berry Trifle***

*Mixed Summer Berries, Sponge, Strawberry Jelly, Crème Anglaise,  
Whipped Cream, Flaked Dark Chocolate  
Served with Coconut & White Chocolate Cookie Wafers (1,3,7,12)*

#### **Allergens**

1: Cereals/Gluten 2: Crustaceans 3: Eggs 4: Fish 5: Peanuts 6: Soybeans 7: Milk 8: Nuts  
9: Celery 10: Mustard 11: Sesame Seeds 12: Sulphur Dioxides 13: Lupin 14: Molluscs