

## *Main Courses*

### *Poultry Dishes*

*Euro*

*Roast Half Duck*

*18.95*

*In a Sherry and Orange Sauce*

*Grilled Breast of Barbary Duck*

*19.50*

*Cooked Pink With a Wild Mushroom Sauce*

*Peppered Chicken*

*14.95*

*Pan-Fried Escalope of Chicken, Gently Cooked*

*In a Green Peppercorns And Cream Sauce*

*Finished with Brandy*

*Garlic Chicken*

*14.95*

*Sautéed Breast of Chicken Gently Cooked With*

*Garlic And Herbs*

## Meat Dishes

*Roast Rump of North Galway Lamb* 19.95  
*Marinated with Rosemary and Garlic on a Bed  
of Garlic Mash with a Red Wine Sauce*

*Pan-Fried Loin of Venison*  
*Served with a Red Wine and Juniper Berry  
Sauce* 23.75

*Grilled Loin of Veal Steak* 22.75  
*Served with a Cognac Sauce*

*Pan-Fried Strips of Beef Fillet* 19.25  
*Flamed With Irish Whiskey in a Creamy  
Mushroom Sauce, Served With Rice*

*Fillet Steak* 24.50  
*Cooked to Your Liking  
And Served With a choice of Sauces*

*Sirloin Steak* 22.50  
*Cooked to Your Liking  
And Served With a choice of Sauces*

## *Fish Dishes*

*Grilled Fillet of Salmon* 16.95  
*Served with a White Wine and Saffron Sauce*

*Baked Fillet of Cod* 17.50  
*With a Parmesan and Herb Crust, in a Light  
Cream and Horseradish Sauce*

*Large Prawns, Pan-Fried in Garlic Butter,* 25.50  
*Flamed with Irish Whiskey and Finished with  
Double Cream*

*Irish Smoked Salmon Salad* 13.50

*As Everything is Cooked Fresh to Order Please Allow a  
Minimum of 15-20 Minutes for Main Courses*

*For Vegetarian Option Please ask Waitress*

*All Main Courses Served with a Selection of Vegetables and  
Potatoes*