



# AHERNE'S DINNER MENU

*Townhouse & Seafood Bar*

## STARTER

ANN'S CHICKEN LIVER PATE WITH MELBA TOAST

TRIO OF CROQUETTES (FISHCAKE, BLACK PUDDING & GOATS CHEESE)

PLATE OF LOCALLY SMOKED SALMON

GRILLED ARDSALLAGH GOATS CHEESE BRUSCHETTA WITH BEETROOT & PESTO

VEGETABLE SOUP

## MAIN COURSE

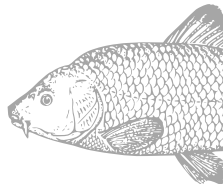
CHARGRILLED 10OZ SIRLOIN STEAK WITH PEPPER SAUCE, RED ONION JAM

GRILLED TRIO OF SEAFOOD WITH A CHIVE SAUCE

BAKED FILLET OF COD WITH HERB CRUST & PROVENCAL SAUCE GRILLED

ROAST MEDITERRANEAN VEGETABLE RISOTTO WITH BASIL PESTO

FREE-RANGE BREAST OF CHICKEN WITH BACON & THYME POTATO CAKE, JAMESON WHISKEY & MUSHROOM CREAM SAUCE



## DESSERT

MERINGUE ROULADE WITH FRESH FRUIT

PEAR & ALMOND TART

SUMMER BERRY PUDDING

TEA OR FILTER COFFEE

Three  
Courses &  
Filter  
Coffee/Tea

€60.00

