

Green's Restaurant

A la Carte Menu

Appelizers

Warm Goats Cheese €7.95

Grilled Goats Cheese on a Beetroot Salad with Walnut Oil Dressing

Chicken Paté €7.95

Tranche of Chef's home made Chicken Liver Paté served with Cumberland sauce and Toast Melba

Melon Fruit Plate €6.95

Served with a Mint Syrup

Mushroom Nizza 6.95

Mushrooms in a Creamy sauce with Bacon and Grilled with Cheese

Roast Sausage €6.95

Leek and Herb Sausage served with a Galette of Creamy Mash Potato and a Red Onion Relish

Crab Claws €8.95

Sauté Crab Claws in Garlic Butter

BBQ Prawns €8.95

Skewered Prawns, Chiffonnade of Salad, Sweet Chili sauce

Soups

Soup of the Day €5.50

Chef's Soup of the Day

French Onion Soup €5.75

Served with a Cheese float.

Seafood Chowder €5.75

A selection of Seafood in a Creamy Fish Stew

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Entrées

Sirloin Steak €25.95

Grilled Sirloin Steak, cooked how you like it, with Sauté Mushrooms and Sauté Onions

T-Bone Steak €28.95

Grilled T-Bone Steak, cooked how you like it, with Sauté Mushrooms and Sauté Onions

Steaks served with a Choice of the following sauces: Pepper sauce, Irish Whiskey sauce, Garlic Butter or Blue Cheese sauce

Rack of Lamb €22.00

Roast Carved Rack of Lamb, with Aubergine Caviar and a Roasted Garlic Pesto Crust

Roast Duckling €19.95

Braised Roast Half Duck served with a Prune and Apricot Compote, Natural Jus

Roast Chicken €18.00

Roasted Breast of Chicken served on a bed Mirepoix of Vegetables with a Herb Broth

Oven Baked Seabass €18.95

Whole Seabass Baked with Lime and Ginger settled on a bed of Stir-fry Vegetables and a Soya dressing

Seafood Vermicelli €14.95

Tossed Seafood with Chilli, Coriander, Virgin Olive Oil, Basil and a Grind of Black Pepper to finish

Fish of the Day

Subject to Availability
Market Price

Vegetable Tempura €16.00

Tempura of Vegetables served with a Soya Dip and Lime and Coriander Basmati Rice