

The Mill Restaurant

Sample Function Menu 2021

Starters

Whipped Goat's Cheese, Killarney Honey, Ciabatta Crute, Piccalilli, Rocket Salsa 5,6,7,8,9,13(V, GF)

Soup of the Day, Brown Soda Bread 5,6,7,9,11,12 (V, GF)

Chicken & Mushrooms, Parsley & Garlic Cream, Crisp Vol au Vent 6,7,9,9,14

Smoked Salmon, Flat bread, Pico de Gallo, Avocado Cream, Coriander 3,5,6,7,9 (GF)

Grilled King Oyster Mushroom, Roasted Peppers, Pumpkin Seed, Fennel, Baby Leaf, Lemon & Lime Vinaigrette
5,13 (V, VGN)

Mains

Roast Sirloin of Hereford Beef, Yorkshire Pudding, Caramelised Button Onions, Roast Gravy 5,6,7,8,9 (GF)

Fillet of Salmon, Pea Puree, Grilled Courgette, Beurre Blanc 3,7,9 (GF)

Roast half-crown of Chicken, Black Pudding, Grilled Portobello, Baby Onions, Jus 5, 6, 7, 8, 9

Roast Cod wrapped with Parma Ham, Ratatouille Provençale, Pesto Cream 3, 5, 7,9,12 (GF)

Parmesan Risotto, Roasted Green Vegetables 7,9,12 (V, VGN, GF)

10 Oz Irish Red Hereford Striploin Steak 5, 6, 7, 8, 9, 13 (GF) *(Supplement Applies)*

Desserts

Tiramisu, Dusted with Cocoa 5,6,7,11 (V)

Apple Crumble, Vanilla Custard, Ice Cream 5,6,7,11 (V)

White Chocolate Cheesecake, Berry Compote, Crushed Meringue 5,6,7,11 (V)

Freshly Brewed Java Republic Tea or Coffee

3 Course - €30pp | 2 course - €27.00pp | Steak Supplement - €5.00pp

ALLERGENS: (1) EGGS, (2) MILK, (3) SHELLFISH, (4) MOLLUSCS, (5) FISH, (6) PEANUTS, (7) SESAME,
(8) SOYA, (9) SULPHUR DIOXIDE, (10) NUTS, (11) CEREALS CONTAINING GLUTEN, (12) CELERY,
(13) MUSTARD, (14) LUPIN