

Opus one Dinner Menu

Baked Donegal Mussels, Topped with Garlic and Herb Crumb, served with Salad Greens and Lemon

Tomato and Basil Bruschetta, Tomato Concassé Fresh Basil and Virgin Olive Oil served with Rocket Salad

Duck Spring Rolls served with a Chinese Salad & a Sweet chilli Sauce

Deep Fried Panko Crumbed Goats Cheese, Tomato and Beetroot Relish served with Rocket Leaves

Twelve Hour Cooked Pork Belly, Apple Gel and Chutney served with a Rich Pork Jus

Today's Fresh Soup & Garnish

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Irish Sirloin Steak, Café de Paris Butter & a Veal Jus
(€5.00 supplement per Guest on Dinner Package)

Breast of Thornhill Duckling, Celeriac Puree and Braised Red Cabbage with a Duck Jus

Pan Fried Fillet of Seabass, with a Fricassé of Spring Vegetables and Lemon Emulsion

Roast Supreme of Chicken, Pork and Spinach Stuffing with Red Wine and Sage Jus

Roast Rump of Lamb with Ratatouille of Provençale Vegetables and a Rosemary Jus

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Strawberry Pavlova served with Fresh Cream

Selection of Hazelnut, Vanilla & Rum & Raisin Ice Creams

Warm Chocolate Fondant served with a Caramel Sauce & White Chocolate Ice-Cream

Selection of Irish & French Cheese with Crackers

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Freshly Brewed Tea or Coffee
€37.50 per person

Please Ask For Allergen Advice