

# Table D'hôte €23.90

## Appetiser

### Oak Leaf House Salad

*Mixed Baby Lettuce Leaves with Bacon bits, Cherry Tomatoes, Feta Cheese & Parmesan Shavings, Balsamic & Virgin Oil Dressing.*

### Mushroom Fritters

*Golden Fried Button Mushrooms in Bread Crumb served with a Creamy Garlic Sauce*

### Soup du Jour

*Fresh Home-made Soup of the Day*

### Farmhouse Egg Mayonnaise

*Farmhouse Eggs in Mayonnaise Served on Fresh Salad*

### Bruschetta

*With Mozzarella Cheese, Garlic & Tomato*

## Main Course

### Oak Leaf Style Gaelic Steak

*9oz Irish Sirloin Steak, Garnished with Caramelised Shallots & a Creamy Irish Whiskey & Mushroom Sauce (€5 supplement)*

### Traditional Chicken Maryland

*Supreme of Fresh Irish Chicken Breast Coated in Seasoned Breadcrumbs, Served with Grilled Bacon & Tomato, Garnished with Banana & Pineapple Fritters*

### Vegetable Stir Fry

*Crispy Vegetables, Stir Fried & Served with Fresh Noodles & Vegetable Stir Fry Sauce*

### Seafood Bake

*Penne Pasta served in a creamy Velouté sauce with Salmon Flakes & Prawns,*

### Pasta Carbonara

*Tender Ham, Served in a Creamy Basil Sauce with Pasta & Fresh Parmesan Cheese*

## Choose from four Fresh Homemade Desserts

*complimented with*

**Rich Ground Coffee & Freshly Brewed Tea**