



• THE THATCH •

• CRINKILL •

48th Irish Hot Air Ballooning Championships

SMOKED CHICKEN CROQUETTE

Creamy Mash with Warm Smoked Chicken served on Spinach Cream Sauce.

EXOTIC FRUIT PLATE

Juicy Watermelon, Mango Slivers, Passion Fruit, Blueberries & Pineapple rings served with Apple sorbet.

SEAFOOD CHOWDER

Intense flavoured Fish Soup with Star Anise, Fennel, Garlic, Tomato, Thyme, Prawns & Mussels.

GARLIC MUSHROOMS

Golden Fried Garlic Mushrooms with Garlic Mayonnaise

SOUP

Today's Homemade Cream Soup. Served with Brown Soda Bread.

PIGEON TERRINE

Marinated Pigeon Breast layered with Orange, Lime & Cranberry wrapped in Bacon. Served with Cumberland Sauce.

SALMON MILLE FEUILLE

Layers of Salmon with Smoked Haddock, Aubergine Purée, Cream Spinach & Pernod Sauce.

CHICKEN

Roulade of Chicken, with Smoked Bacon, Sun-dried Tomato with a Creamy Mushroom Sauce.

LAMB SHANK

Slow Cooked Braised Lamb Shank, served with Cabbage & Bacon Cream with a Rosemary Jus.

DUCK

Crispy Boneless Stuffed Duck, served with Orange sauce & Plum Compote.

VEGETARIAN

Penne Pasta with Goats Cheese, Spinach & Tomato Sauce.

RIB-EYE STEAK

12oz Rib Eye Steak with Pepper Sauce

APPLE & MIXED BERRY CRUMBLE

PAVLOVA

CHEESECAKE OF THE DAY

PROFITEROLES

CARAMEL MALTESER ICE-CREAM TORTE

Freshly Brewed Tea or Coffee

Please inform your server of any dietary requirements.