



# *Woodhill House*



## *Dinner Menu*

*3 Courses for €38.00  
Service not included*

### *Starters*

*Farm House Lentil & Vegetable Soup with Walnut Bread Toast*

*Mixed Baby Leaves Salad with Tomatoes, Peppers, Onion & Topped with  
Char Grilled Asparagus & Warm Goats Cheese served with Whole Grain  
Mustard Dressing*

*Woodhill Poultry Liver Parfait served with Walnut Bread & Red Onion  
Marmalade*

*Golden Flamed Crab Claws in Garlic Butter*

*Fresh Gweebarra Bay Oysters with Lemon Wedges*

# *Main Course*

*Grilled Sirloin of Irish Beef, with Brandy & Black Pepper Cream*

*Pan Seared Fillet of Atlantic Cod with Lemon & Parsley Butter  
served on Pont Neuf Potatos*

*Grilled Sea Bass on a Jullienne of Leek with a Chablis Reduction*

*Roast Breast of Duck with Orange & Cointreau Sauce*

*Pan Seared Chicken Supreme Wrapped in Bacon served on Pesto Mash &  
Sweet Pepper Stew with Forest Mushroom Sauce*

*Vegetarian: Wild Mushroom & Asparagus Risotto*



*All Main Courses served with Seasonal Vegetables & Champ Potato  
(Woodhill Chips on Request)*

# *Desserts*

*Poached Pear in Port Wine Sauce*

*Rich Guinness Fruit Cake with Baileys Cream*

*Heather Honey & Whiskey Ice Cream*

*Selection of Irish Cheeses with Mixed Crackers*



*Tea / Coffee*



*Irish Coffee €6.50*

*Port (½ Gill) From €6.80*