



**Nancy Hand's
Restaurant**

A La Carte Restaurant Menu

STARTERS

SOUP OF THE DAY €5.95
Our chef's daily choice served with a selected of home-made breads

CLASSIC CAESAR SALAD €7.50
Dressed cos leaves with crisp bacon & croûtons, finished with egg & parmesan

ASIAN-STYLE DUCK WRAP €8.25
Duck combined with pillau rice, stuffed into crunchy pastry & served with a piquante plum salsa

WARM POTATO & CHORIZO SAUSAGE SALAD €7.95
Cooked with crisp green beans, fresh orange & a split tomato oil

SLOW COOKED PORK €8.50
Tender pieces of pork belly cooked with ginger & garlic, served on salad of young root vegetables

NANCY'S PRAWN COCKTAIL €9.50
Layered with crunchy lettuce, two types of prawn & a light citrus crème fraîche

GATEAU OF SMOKED SALMON & CRAB €10.00
Ground with soft cream cheese & fresh cucumber, served with capers & red onion

FRESH IRISH SCALLOPS €11.50
Pan-fried with potatoes, served with its own baby spring roll

WILD MUSHROOM & SMOKED CHEDDAR TARTLETTE €7.95
Presented on wilted fresh asparagus

MAINS

SURF & TURF €24.95
Grilled Irish fillet, cooked to your liking, served with pan-fried tiger prawns & garlic butter

MONKFISH & PRAWN TAGLIATELLE €26.95
Freshly poached fish, served with a fresh egg pasta & finished in a saffron cream sauce

BREAST OF BARBARY DUCK €22.00
Seared till crisp, finished with honey & sweet-charred peppers

VEGETARIAN GNOCCHI €18.00
Made with ricotta & pine-nuts, served in a roast cherry tomato sauce

FILLET OF BEEF €26.00
Grilled Irish fillet, cooked to your liking, served with your choice of pepper or Gaelic sauce

BREAST OF CHICKEN €23.00
Filled with an orange & pistachio stuffing, served on baby vegetables with a chicken jus

FILLET OF SEA BREAM €25.50
Grilled & placed on wilted fennel with a anise flavoured broth

SIRLOIN OF BEEF €25.00
Grilled Irish sirloin, cooked to your liking, served with your choice of pepper or Gaelic sauce

FRESH ORGANIC SALMON €21.00
Pan-fried, served with a cucumber spaghetti, prawn tempura & preserved lemon

LAMB CUTLETS €24.00
Encrusted with herbs, served with roasted beetroot & fondant potato