



“THE AMERICAN DINER” FESTIVE FAYRE MENU 2019

STARTERS

Chef's Homemade Soup Seafood Duo

Crispy battered cod bites & tempura king prawns served with a lemon, chilli & garlic mayo

Roast Potato Skins

Filled with BBQ pulled pork & melted cheese, served with salad garnish & a JD drizzle

Deep Fried Brie Cheese

Panko breaded & served on mixed leaves with smoky bacon bits & a mulled wine berry coulis

Sticky Chicken Wings

Chicken wings tossed in a sticky sauce & sprinkled with toasted sesame seeds

MAIN COURSES

Traditional Roast Turkey Breast

Hand carved, served with a Yorkshire pudding & all the trimmings, potatoes & vegetables

Pork Loin

A tender pork loin steak cooked in a chorizo & cherry tomato sauce, potatoes & vegetables

Crispy Oriental Style Chicken

Nacho coated chicken fillet in an Oriental sweet pepper & pineapple sauce, served over penne pasta

Breaded Plaice

A fillet of breaded plaice with minted peas, tartare sauce & fries

Cheesy Mushroom Pot

Mushroom in a creamy blue cheese & garlic sauce baked with a herb crumb & Cajun potato wedges

HOMEMADE DESSERTS

A selection of fresh & homemade desserts will be available on the day..... or

Cheddar & blue cheese platter with homemade pickles...3€ sup...or

Coffee & warm mince pie

Served 1pm till 3pm 15.00€Served 6 till 9pm 17.50€

Includes a glass of wine, small beer or soft drink AND crusty bread & alioli AND includes a cracker

This menu is available from Monday 25th November until Monday the 23rd December inclusive, for parties of 6 or more. Not Sundays when we serve our Sunday lunch menu & not the 16th December

A 10€ deposit is payable when booking and pre orders are required. Balance 1 week before due date

Any dietary issues can be discussed at the time of booking. Bucks Fizz on arrival 2€

As this menu is extra to our main menu then reservations are required. Please call:



TEL: 966 715 825
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