

Greenwood Restaurant

Dinner Menu

Spiced Cajun Chicken served on Crisp Salad Leaves

Vegetable Spring Rolls served with Seasonal Salad & a Sweet & Sour Sauce

Oak-Smoked Salmon served with Capers & Seasonal Salad

Arms Style Fishcake served on a Bed of Mixed Salad Leaves with a Chilli Mayonnaise

Chilled Fan of Honeydew Melon served with Fresh Fruit & a Red Berry Coulis

Homemade Cream of Seasonal Vegetable Soup

*Roast Duckling a L`Orange served on a Bed of
Mixed Herb Stuffing (€4.00 Supplement)*

Deep Fried Ted Browne Scampi served with Homemade Tartar Sauce

*Pan-Fried Herb Crusted Fillets of Seabass
served with a Beurre Blanc Sauce (€4.00 supplement)*

Supreme of Chicken De Gourmet

(Breast of Chicken in Breadcrumbs served with a White Wine & Mushroom Sauce)

*Our Famous Grilled Sirloin Steak (8oz) with Saut e Onion &
Mushrooms served with a Creamy Peppercorn Sauce (€6.00 Supplement)*

Vegetarian Options

Homemade Vegetarian Lasagne

Homemade Feta Cheese & Spinach Quiche

All above served with Roasted Seasonal Vegetables, Boiled & Garlic Potatoes

Templemore Arms Desserts Platter

(Meringue Nest with Fresh Fruit, Warm Chocolate Covered Profiterole & Mini Cheesecake)

or

Trio of Boulab an Farm Homemade Ice Creams

Freshly Brewed Bewley's Tea or Coffee

Meal served with House Red or White Wine

(All Food & Drink substitutions or additions to this Set Menu will be charged accordingly)

No Individual Bills

€25.00 per person