

# Season's Bistro

**Serving Dinner**  
5.30pm to 10pm Daily

## Starters

<b>Fresh Cream Soup of the Day</b> (c, v)	€4.00
<b>Homemade Atlantic Seafood Chowder</b> (c) served with Homemade Brown Soda Bread	€5.75
<b>Breaded Thai Fishcakes</b> served with a Lime Crème Fraiche and Seasonal Salad	€6.50
<b>Chicken Satay Skewers</b> (c) served with a Peanut and Sweet Chilli Dip	€6.50
<b>Crab Claws tossed in Garlic Butter</b> (c) served with Seasonal Salad, Sweet Chilli and Coriander Dressing	€8.50
<b>Homemade Pork and Vegetable Sausage</b> (c) with Apple and Fig Chutney,	€7.95
<b>Layered Black Pudding</b> and Goats Cheese Timbale served with Side Salad and Spiced Apple Chutney	€7.95
<b>Feta Cheese and Baby Spinach Puff Pastry Tartlet</b> (v) set on Seasonal Leaves, Red Onion Marmalade	€6.50

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## Main Course

280gram <b>Rib Eye Steak</b> (c)	€22.00
240gram <b>Sirloin Steak</b> (c)	€22.00
Served with Sautéed Portobello Mushrooms, Dauphinoise Potato and a choice of Garlic and Herb Butter Or Creamy Green Peppercorn Sauce	
<b>Roast ½ Crispy Duckling</b> served with an Apricot Stuffing, Orange and Cinnamon Jus	€19.50
<b>Marinated Supreme of Chicken</b> Served with Mediterranean Cous Cous and a Tomato and Spring Onion Salsa	€15.50
<b>Pan-Fried Leg of Lamb Steak</b> , Champ Potato and a Mint Jus (c)	€15.95
<b>The Ambassador Pork Plate of Slow Roasted Pork Belly</b> (c) on Savoy Cabbage and a Pork and Leek sausage served with Apple Compote and a Fresh Herb Jus	€16.95
<b>Grilled Fillet of Hake</b> , Duchesse of Sweet Potato (c) Served with Creamed Spinach and Basil Pesto	€14.50
<b>Baked Darne of Salmon</b> , set on Creamed Leek Potato (c) Baby Carrots and Sauce Hollandaise	€16.50
<b>Head Chef Craig Crowley's</b> Fish Special of the Day Please ask your server for today Fresh Special	€P.O.R.
<b>Baked Stuffed Portobello Mushroom</b> , (v) (c) filled with Peppernata and Roast vegetables with a Parmesan Glaze and a White Wine Cream Reduction	€13.95

# Season's Bistro

**Serving Desserts**  
12pm to 10pm Daily

## *Ambassador Homemade Desserts*

**€5.00 each**

**Rich Chocolate Brownie**, with a warm Butterscotch Sauce and Vanilla Ice Cream

**Strawberry and Cream Mille Feuille** with a Mango Puree and Pistachio and Ice Cream

**Homemade Mango Cheesecake** with a Passion Fruit Jelly, and a Brandy Snap Tuille

**White Chocolate and Honeycomb Parfait**, (c) with a Berry Compote and Chantilly Cream

**Caramelised Apple Galette**, with a Vanilla Pastry Cream and Toffee Sauce

**Layered Banoffi Pie** with a Dark Chocolate and Marshmallow Sauce

**Chef's Selection of Luxury Paginni Ice Cream (c)**

**Selection of Irish Farmhouse Cheese** **€7.95**  
served with Seasonal Fruit, Water Biscuits and a Mango Chutney

Barry's Tea	€2.50
Selection of Herbal Tea	€2.50
Bewleys Fresh Ground Coffee	€2.50
Creamy Cappuccino	€3.00
Café Latte	€3.00
Americano	€3.00
Hot Chocolate	€3.00

Irish Coffee (Powers)	€5.60
French Coffee (Brandy)	€5.60
Calypso Coffee (Kahlua)	€5.60
Russian Coffee (Smirnoff)	€5.60
Mexican Coffee Tequila)	€5.60
Orange Coffee (Cointreau)	€5.60
Baileys Coffee	€5.60

Hot Whiskey (Paddy)	€4.80
Hot Port (Sandeman)	€4.80

