

Bistro 19



3 Course Dinner Menu

Includes a Half Bottle of House Wine ~ €37.50 per person

Starters

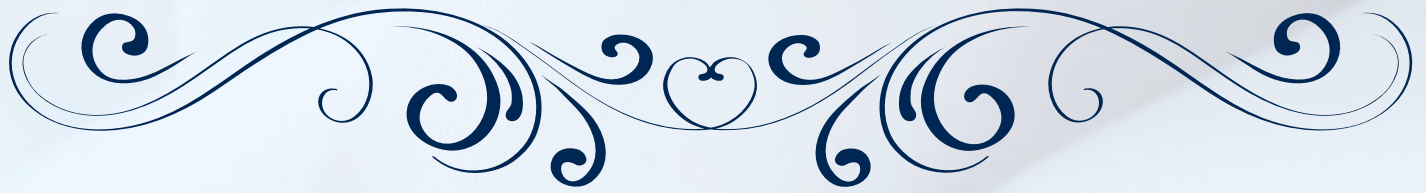
Deep Fried Brie with Cranberry & Orange reduction

Classic Chicken Caesar Salad with crispy bacon, croutons and Caesar house dressing

Pil Pil prawns with Garlic & Chilli served with garlic roasted ciabatta

Tomato & Basil Soup with homemade basil pesto





Bistro 19



Main Course

Braised Lamb Shank with Garlic Mash, root vegetables and a red wine jus

Pan fired Supreme of Chicken stuffed with Sundried tomato, Mozzarella cheese and a basil cream sauce

Baked Salmon & Asparagus in a dill cream sauce with sautéed prawns & gratin potatoes

Chargrilled 9oz Sirloin with Garlic Butter, Mushroom & onions in Peppercorn Sauce
(€5 per person supplement applies)

Penne Pasta with Goat cheese, caramelised onion, & chargrilled asparagus in a white wine jus





Bistro 19



Something Sweet

Warm Sticky Toffee Pudding with Vanilla Ice-Cream

Baked Apple Pie with Crème Anglaise

Fresh Fruit Pavlova

Specialty Coffees

(Additional charges apply)

Irish Coffee €6.50

Baileys Coffee €6.50

Tia Maria Coffee €6.50

Café Royale €7.50

