

Innishannon House Hotel

SAMPLE DINNER MENU, AUGUST 2007

Cream of Vegetable Soup
West Cork Seafood Chowder
Smoked Salmon and Crab Cien
Warm Goats cheese Salad

10 oz. Sirloin Steak with pink pepper sauce
Rack of Irish Lamb, porcini and truffle sauce
Pan fried breast of Chicken wild mushroom cream
Fillet of Baramundi white wine cream

The above are served with Fresh Market Vegetables and Potatoes

Profiteroles and chocolate Sauce
Homemade Tiramisu
Raspberry roulade
Warm rhuburb and strawberry crumble

Freshly brewed tea/coffee

€37.50