



2 courses €19.95

3 courses €24.95

TO START

Baked provolone cheese with sun-dried tomatoes and basil pesto, served with garlic croutons and mixed salad

Today's homemade soup with a seed topped white roll

Garlic & herb mushrooms with garlic mayo & tossed salad

Fresh melon with a fruit coulis

Marinated BBQ pork ribs in a tangy sweet & sour sauce with seasonal salad

Greek salad with feta cheese, mixed olives and chorizo

MAIN COURSE

McSwiggan's chicken special chicken breast stuffed with cream cheese, wrapped in bacon & breadcrumbs with roast gravy

Herb roasted stuffed chicken with bacon & roast gravy

Duo of sea bass & lightly spiced salmon with lemon butter

(all of the above served with garlic cheese potatoes and seasonal vegetables)

8oz Irish Angus steak, cooked to your liking and served with brandy & peppercorn sauce and hand cut fries

***€4 supplement**

Spiced chicken breast with peanuts & mixed vegetables, served sizzling with savoury rice

McSwiggan's fish & chips fillets of golden fried breaded plaice with hand cut fries and tossed salad

Marinated pork cutlet (on the bone) on spring onion champ with caramelised red onion and roast gravy

Seafood pasta bake

salmon, cod, smoked haddock & shrimp in a white wine & dill sauce on tagliatelle pasta with melted cheddar

choice of dessert from the a la carte menu