



STAN AND OLLIES RESTAURANT



STARTERS

Pan fried Scallops

Seared scallops served on pea puree with a pancetta crisp

Carpaccio of Beef

Thinly sliced raw beef topped with parmesan

Trio of Cheeses

Brie, Camembert and Mozzarella, breaded and served with cranberry coulis

Garlic Prawns

Succulent king prawns cooked in chilli and garlic butter

Moules Marinier

Freshly steamed mussels in a white wine, cream and garlic sauce

Chicken Caesar Salad

Grilled chicken served with mixed leaf salad and crispy croutons, all tossed in a Caesar dressing

MAIN COURSES

Rib eye Steak

Grilled on the barbecue to your liking, served with chunky home made chips and grilled vegetables

Whole Rack of bbq Ribs

Served with Cajun potato wedges and coleslaw

King prawn Thai curry

Served with Basmati rice

Fillet steak (€5 supplement)

Cooked to your liking, served with home made chunky chips and grilled vegetables

Fillet of Sole (lenguada)

Oven baked, served with dauphinois potatoes and lemon and dill butter

Salmon and King Prawn Linguine

Infused in a garlic and chilli oil

DESSERTS

Choose from a choice of delicious home made desserts

3 courses including ½ bottle of wine per person €25

*Please note: All menus are subject to change or alteration without prior notification