



The Management & Staff Of

The Anner Hotel

Would Like To Welcome You

Celebrations Menu

Please Select 3 Choices Per Course

€25.95 Per Person From 1pm To 4pm

€27.95 Per Person From 5pm To 9pm

**€2.00 Supplement Per Person If You Wish To Go With Sirloin Beef Or Salmon
For Main Courses.**

This Supplement Is Due To Economic Inflation

Allergens:

1 Cereals, 2 Crustaceans, 3 Eggs, 4 Fish, 5 peanuts, 6 ~Soybeans,

7 Milk, 8 Nuts, 9 Celery, 10 Mustard, 11 Sesame seeds,

12 Sulphur Dioxide & Sulphites, 13 Lupin, 14 Molluscs

Chicken & Mushroom Vol Au Vent

Finished With Fresh Herbs In A White Wine Sauce (1)(7)(12)

Kilmore Quay Smoked Salmon Salad

Caper Berries Saffron & Orange Dressing (1)(4)(10)

Cajun Chicken Ceaser Salad

Focaccia Croutons & Parmesan Shavings (1)(3)(7)(4)(12)

Whipped Ardsallagh Goats Cheese Roulade

Mixed Nut Crust, Apple Compote Baby Leaves (7)(8)(10)

Chef's Homemade Soup Of The Day

Herb Croutons (1)(7)(9)

Roast Rib Of Irish Beef On Champ Potato

Yorkshire Pudding & Red Wine Jus (7)(9)(12)

Roast Stuffed Turkey & Baked Tipperary Ham

Herb & Onion Stuffing, Cranberry Jus (9)(1)(7)(12)(10)

Slow Roast Pork Belly

Turnip Fondant, Apple & Thyme Compote, Red Wine Sauce (1)(7)(12)

Baked Fillet Of Atlantic Hake

Potato Fondant, Saffron & Mussel Cream (2)(4)(9)(7)(8)(12)

Stuffed Supreme Of Chicken

Wrapped In Parma Ham, Potato Fondant & Silverskin Onion Cream (1)(3)(7)(9)(12)

Warm Apple Crumble

Served With Fresh Dairy Cream, Sauce Anglaise (1)(3)(7)

Warm Chocolate Brownie

Served With Chocolate Sauce And Honeycomb Ice Cream (1)(3)(7)

Cheesecake Of The Day

Served With Fresh Dairy Cream And Sauce Anglaise (1)(3)(7)

Baked French Lemon Tart

Fruit Coulis, Chantilly Cream (1)(3)(7)

Warm Pear & Almond Tart

Served With Vanilla Ice Cream And Sauce Anglaise (1)(3)(7)(8)

Freshly Brewed Tea/Coffee