

Sika Restaurant

Table D'Hote



Chef's Homemade Soup of the Day ^{6,7,11,12}

Garnished with Fresh Cream & Croutons

Pear & Feta Cheese Salad (V) ^{5,6,7,14}

Pears Poached in Red Wine, Toasted Walnuts, Croutons,
Sun-dried Tomatoes & Raspberry Vinaigrette Dressing

Tian of Crab & Smoked Salmon ^{1,2,3,7}

Bound with Crème Fraîche & Lime Served with Fresh Salad

Traditional Prawn Cocktail ^{1,2,6,7,11,13,14}

Atlantic King Prawn, Dill, Cucumber & Tomato Dressing, Crisp Leaves

Cajun Chicken Caesar Salad ^{5,6,7,11,14}

Tossed Bacon Pieces, Garlic Croutons, Pine Nuts

Pan-Fried Fillet of Chicken ^{7,8,11,12,13}

Set on a bed of Bacon Potato Mash, with Bell Peppers & Barbecue Sauce

Fillet of Salmon "Cajun Style" ^{3,7,12}

Roasted Red Pepper, Garlic & Cream Sauce

Oven Roasted Half Duckling ^{5,7,12,13}

On a bed of Oriental Noodles with Orange & Ginger Sauce

Pan-Seared Atlantic Sea Bass ^{3,7,11,12,13}

Smoked Salmon Mash, Garlic & Lime Crème

Prime 10oz Irish Sirloin Steak ^{6,7,11,13,14}

Onion Rings & Roast Cherry Tomatoes & a Jameson & Black Pepper Sauce

~Served with Market Fresh Vegetables & Potatoes~

Chocolate Mousse Cup ^{5,7,14}

Mixed Berry Compote

Warm Homemade Apple Crumble

Served with Vanilla Ice-Cream

Warm Chocolate Ganache Pudding ^{5,6,7,11,12}

Served With Fresh Cream

Homemade Mango & Passionfruit Cheesecake ^{5,6,7,11}

Raspberry Coulis

Traditional Rice Pudding ^{5,7,11}

Served with a Summer Berry Compote

Full Menu €36 per person

2 Course €29 per person

~Freshly Brewed Tea or Coffee~

Please enquire with your server for Vegetarian & Coeliac options

The Numbers represent ingredients of standard food allergies. For a full list ask your server