

The Sika Restaurant

Table D'Hote



~To Start~

Chef's Homemade Soup of the Day

Fresh Cream & Croutons

Warm Goats Cheese Bruschetta

Toasted Croute, St.Tola Cheese, Flaked Almonds, Red Onion Marmalade

Traditional Prawn Cocktail

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

Cajun Chicken Caesar Salad

Garlic Croutons, Bacon Pieces, Pine Nuts

Melody of Melon, Pineapple & Strawberries

Raspberry Sorbet & Yoghurt Dressing

~For Main Course~

Crisp Skinned Supreme of Chicken

Colcannon Mash, Mushroom Sauce

Baked Fillet of Salmon

Crispy Samphire, Sundried Tomatoes, White Wine Crème

Oven Roasted Half Duckling

Oriental Noodles, Orange & Ginger Sauce

Pan-Seared Fillet of Seabass

Wilted Spinach, Seafood Velouté

10oz Succulent Prime Sirloin Steak

Onions & Mushrooms, Black Pepper & Brandy Sauce

~Served with Sautéed Potatoes & Roast Vegetables~

~For Dessert~

Homemade Baileys & White Chocolate Cheesecake

Rum & Raisin Ice Cream

Warm Apple & Berry Crumble

Vanilla Ice-Cream, Crème Anglaise

Traditional Rice Pudding

Mixed Berry Compote

Warm Chocolate Ganache Pudding

Salted Caramel Ice-cream, Hazelnut Crumb

Traditional Sherry Trifle

Homemade Custard

~Freshly Brewed Tea or Coffee~

Please enquire with your server for Vegetarian & Coeliac options

For a full Allergy list ask please ask your server

Full Menu €39

2 Course Menu €32

Early Bird Menu Available 6pm-7pm