

Howards Restaurant

Sample Table D'Hote Menu

Cream of Potato and Leek Soup

Served with Herb Croutons

Smoked Salmon, Shrimp and Crab Roulade

Served with Garden Greens and Balsamic Reduction

Greek Salad with Feta Cheese, Red Onions, Black Olives

Served with Basil Pesto Dressing

Chilled Fantail of Honeydew Melon

Served with Mixed Berry Compote and Natural Yoghurt



Prime Irish 8oz Sirloin Steak

Accompanied by Horseradish Mash and Peppercorn Sauce

Marinated Pork Loin Cutlet

Served with Creamed Spinach and Thyme Jus

Sundried Tomato and Brie Stuffed Chicken Fillet

Served with Savory Creamed Potatoes and Tarragon

Grilled Salmon Fillet

Accompanied by Shrimp and Bamboo Shoot, Fried Rice and Dill Veloute

Mixed Vegetable Stuffed Bell Pepper

Accompanied by a Green Salad and Tomato Coulis



Trio of Ice Cream

Served in a Crisp Wafer Basket

Lemon Citrus Tart

Served with Vanilla Crème Anglaise

Forest Berry Pavlov a

Served with Freshly Whipped Cream

Chocolate Fudge Gateau

Drizzled with Mixed Fruit Coulis



Tea or Coffee