COVEYS GASTROBAR

SOUP OF THE DAY
With Homemade Brown Bread

CREAMY ATLANTIC SEAFOOD CHOWDER
Salmon, Cod, Smoked Haddock & Mussels in a creamy broth.
Served with House Brown Bread

SUPER SALAD
Roasted sweet potato, quinoa, beetroot, pomegranate, mixed seeds, olives, avocado & mozzarella cheese

COVEYS BUFFALO STYLE WINGS
Spicy Chicken Wings with a Tangy Sauce served with Ranch Dip

PLAZA BRUSCHETTA

Classic Tomato & Basil Salsa served on our House Stone Baked Flat Bread, finished with extra Virgin Olive Oil

CLASSIC KING PRAWN COCKTAIL House spicy Marie Rose sauce, Crunchy Salad, Avocado Puree, Homemade Brown Bread

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TRADITIONAL TURKEY & HAM
Slow Roast Turkey Breast, Honey-Mustard Glazed Ham, Apricot & Sage Stuffing, Roasting Jus

HONEY ROAST HALF DUCK Sweet Potato Puree, Wilted Green Veg, Chinese Five Spice Sauce

GRILLED FILLET OF SEA BASS Chorizo Piperade, Black Olive Tapenade, Baby Spinach Puree & Chorizo Oil

AUTHENTIC INDIAN VEGAN CURRY Served with Basmati Rice & Naan Bread

CRISPY PORK BELLY Smoked Black Pudding Mash, Confit Apple, Caramelized Apple Puree & Mustard Jus

PLAZA FESTIVE PIZZA
Slow Roasted Turkey Breast, Camembert Cheese, Red Onion Jam,
House Tomato Sauce, Mozzarella cheese

PIZZA MARGHERITA Mozzarella Cheese, House Tomato Sauce, Fresh Basil Pesto

ROAST SIRLOIN OF BEEF
Roast Sirloin of Irish Beef served on a bed of Mashed Potatoes topped with house gravy and served with a Yorkshire pudding and seasonal vegetables

COVEYS CHRISTMAS SELECTION

Christmas pudding, Black Forest Cheesecake, Mini Lemon Meringue Pie & Apple Crumble Ice cream

FRESHLY BREWED BEWLEYS TEA & COFFEE Accompanied by Homemade Plaza Mince Pies and After Dinner Mints