

Homemade Soup of the Day with Homemade Brown Irish Bread & a Crispy Roll

Creamy Atlantic Seafood Chowder with Salmon, Cod, Smoked Haddock & Mussels in a creamy sauce with Homemade Brown Bread & roll

House Dry Rub Chicken Wings with Jalapeño Relish and Homemade Cabbage Slaw

Lemon, Chilli & Parsley Tiger Prawns with Sourdough Bread & Mixed Leaves

Baby Back Rib of Irish Pork with Glazed in our Chef's Smoky Barbeque Sauce, Homemade Cabbage Slaw

Sesame Crusted Deep Fried Brie with Mixed Leaf Salad & Plum Sauce

e la

Organic Clare Island Salmon with Confit Fennel, Creamy Pernod & Tomato Sauce, served with Selection of Vegetables & Mashed Potato

6OZ Plaza Beef Burger with Tomato, Lettuce, Onion & Pickle & Chef's Secret Sauce in a Brioche Bap, served with Homemade Chips

House Indian Chicken Curry (MEDIUM) Cooked with Indian Spices, Tomatoes, Peppers & Onion, finished with Fresh Coriander & Almonds served with Basmati Rice & Naan Bread

Beer Battered Fresh Irish Haddock with Minted Pea Puree, Tartar Sauce & Homemade Chips

10oz Dry Aged Rib Eye Steak^{*} *€6.50 sup. Delicious Beefy Flavour, heavily marbled cut has a ribbon of fat at its core which melts during cooking, making the meat sensationally juicy

The Veggie Burger, Kuba's House Falafel patty with Goats Cheese, Jalapeno relish, lettuce & tomato in a Charcoal Bun

Traditional Turkey & Ham with Apricot & Sage Stuffing & a Rich Gravy

e la

Black Forrest Mousse

Chocolate Chip & Salted Caramel Cheesecake Bailey's Ice Cream

Selection of home made Ice Cream & Sorbet In a Brandy Snap Basket

Warm Individual Christmas Pudding Brandy custard & Vanilla Ice Cream

Plaza Chocolate Fondant Milk Ice Cream

Mayo & Continental Cheese Platter With Sheriodan's Crackers & Quince Jelly

Cinnamon & Brandy Panna Cotta Polenta Cake & Christmas Pudding Ice Cream