



Dinner Menu Eithna's 2016

Starters:

Avocado mixed with Mullaghmore crab meat and tomato salsa
8.50

Five Mile Town goats cheese salad with roasted beetroot and Eithna's beetroot chutney
8.50

Homemade Tattie Hoaker organic herb and vegetable soup
5.50

Eithna's homemade lobster chowder
8.50

Donegal Smoked salmon salad
8.50

Mains:

Mullaghmore Shellfish platter of ½ lobster cracked crab claws and prawns **in the shell** with garlic butter
35.00

Shellfish platter of ½ lobster, prawns **in the shell**, crab claws **in the shell** and mussels cooked with wine and cream, served with garlic butter
45.00

Donegal Bay Mussels in a cream and wine sauce
19.50

Wild Atlantic Mullaghmore ½ hot garlic lobster
27.00

Wild Atlantic Whole Mullaghmore hot garlic lobster
50.00

Wild Atlantic ½ Lobster Thermidor (Thermidor: cream, parmesan, butter, brandy and shallot sauce)
27.00

Whole Mullaghmore Lobster Thermidor
50.00

All main courses are served with a potato gratin and vegetable of the day

Local Sourced Burns Butchers of Cliffoney 12 oz. sirloin steak with creamy peppercorn sauce
26.00

Rack of Cliffoney Lamb, cooked to your liking and served with red wine sauce with fresh thyme
and rosemary
26.00

Chargrilled Supreme of chicken with parmesan cheese, cream sauce served on a bed of pasta
18.50

Desserts:

Chocolate and Nori (seaweed) Meringue Swirl served with fruit compote and cream
4.75

Lemon Flavoured Raspberry sponge topped with homemade Lemon Curd and Coconut
4.75

Chocolate Brownie
4.75

Chocolate Pear and Almond Tart
4.75

Eithna's Apple Tart with a hint of cinnamon, served with freshly whipped cream
4.75

Coffee

Americano	2.50
Latte	2.70
Double Espresso	2.70
Cappuccino	2.70
Mocha	2.70
Double Espresso	2.70
Hot Chocolate	2.70

Teas

Herbal tea	1.80
Tea	1.70

Minerals

All minerals and juices	2.00
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Gratuities are at your discretion