elva
RESTAURANT

Occasions Menu
2026

STARTERS

Soup of the Day

Seafood Chowder
in a creamy white wine sauce

Golden Breaded Pork Ribs
Slow cooked pork ribs,
coated in breadcrumbs,
served with apple mayo
and a sweet chilli dip

Cajun Chicken Salad
with mixed greens,
and a balsamic and olive oil dressing

MAINS

Roast Rib of Beef
with mash, vegetables
and rosemary roasted potatoes
served with a rich roast gravy

Pan-fried Fish of The Day
with roast vegetables and mash potatoes
served with a seafood sauce

Roasted Supreme of Chicken
with a pepper sauce
served with vegetable and potatoes

Penne Pasta Parmesan
with a wild mushroom sauce
served with homemade garlic bread

DESSERT

Chefs Assiette of Desserts

served with tea/coffee

2 Course
with Tea/Coffee
€35 pp

3 Course
with Tea/Coffee
€40pp

WM
HOTEL