



# Modena Restaurant

Quality Irish, Indian & Italian Cuisine



## Value Table d'hôte Menu

### Starters

#### Homemade Vegetable Soup

Modena's Famous Seafood Chowder (with garlic, cream, mushroom, cod, salmon & prawns)

Vegetable Spring Roll (with Thai chilli sauce & salad)

Chilled Melon Wedge (with mango coulis & fresh fruit)

Fish Cakes (salmon, cod and prawns with tartar sauce)

Meat or Vegetable Samosa (triangular shaped savoury delight which is mildly spiced, made with light pastry and stuffed with minced lamb)

Onion Bhajee (a delicious preparation of finely sliced onions and ground)

Chicken Tikka (tender pieces of breast of chicken marinated in yoghurt, ginger and garlic, and very mild Indian spices cooked in a clay oven and served on a sizzling dish)

### Main Courses

Herb Stuffed Breast of Chicken and Bacon (with a creamy tarragon sauce and champ potatoes)

Grilled Dorne of Atlantic Salmon (with hollandaise sauce)

Fillet of Bantry Bay Plaice (with tartar sauce)

East Galway Sirloin Steak (cooked to your liking with sautéed onion & mushrooms, choice of red wine & peppercorn sauce or garlic butter)

All of the above Main Courses are served with Fresh Garden Vegetables and a Selection of Potatoes

Chicken Curry (chicken cooked with spinach and green herbs)

Chicken Tikka Masala (mild) (barbequed chunks of chicken cooked in a creamy tandoori sauce and mild herbs and spices)

Lamb Balti (diced lean pieces of lamb cooked with fresh fine ginger, garlic and green herbs on ground coriander)

Chicken Korma (chicken mildly spiced with a touch of yoghurt, fresh cream seasoning, onions and nuts)

Vegetable Biryani (mix of vegetables cooked with basmati rice, flavoured with saffron and oriental spices, garnished with coriander, nuts and served with a dal sauce)

All of the above Main Courses are served with Basmati Pilau Rice

### Deserts

Selection of Ice-Cream

Homemade Apple Tart

Toblerone Cheesecake

Fresh Fruit Meringue

Golden Choux Profiteroles

3 Course + Tea/Coffee + Bottle House Wine €60 per Couple

2 Course + Tea/Coffee + 1/2 House Wine €26 per Person

2 Course + Tea/Coffee €24 per Person

Or...Upgrade to any wine from our wine list and only pay €44 for your food per couple!