

Appetisers

Toasted Goats Cheese Bruschetta

Toasted Goats Cheese, Garlic Bread, Assorted Baby Leaf Salad, Pimiento Vinaigrette and Roasted Pine Kernels
€9.50

Stuffed Panko Mushrooms

Button Mushrooms stuffed with Semi Dried Tomato, Philadelphia and Mushroom Ragout fried in Golden Crumb served over Crisp Salad Leaves
€9.50

Oak Smoked East Coast Salmon

Served with Micro Leaf Salad, Fresh Lemon and Dill Dressing
€10.75

Soup of the Day

Freshly Prepared Daily and Crowned with Toasted Croutons
€6.50

Confit Pork Belly Croquettes

Served with Baby Salad Leaves, Apple and Whiskey Chutney
€8.95

Grilled Chicken and Pancetta Salad

Crisp Salad Leaves crowned with Grilled Chicken, Parmesan Cheese, Crisp Pancetta and a Creamy Caesar Dressing
€9.75

Galia Melon Exotic

Chilled Galia Melon served with Refreshing Exotic Fruit Sorbet
€9.50

King Prawns Tempura

King Prawns fried in Crispy Tempura Batter and served with mosaic salad
€10.50

Dear Valued Customer.

In order to provide the best possible service for everyone, we unfortunately cannot split bills for large parties. Thank you.

*A full list of food allergens is available on request,
please ask your waiting staff*

Main Course

Grilled Prime Irish Sirloin Steak

Cooked to your liking, served with a choice of Peppercorn Sauce
or Garlic Butter

€25.95

(If on Residential Dinner Package or dining from the Table d'Hôte Menu – supplement €5)

Medallion of Prime Irish Fillet Steak

Cooked to your liking and served over sautéed Mushrooms and Onions with a
Brandy and Peppercorn Sauce

€29.75

(If on Residential Dinner Package or dining from the Table d'Hôte Menu – supplement €10)

Roast Rump of Slaney Valley Lamb

Served with Root Vegetable Puree, Rosemary and Merlot Reduction

€25.00

Pan Fried Supreme of Chicken

Breast of Irish Chicken served with a Fresh Tarragon and Sancerre Wine
Cream

€22.50

Roast Thornhill Duckling with Orange and Ginger

Ginger and Orange scented Duckling, served with Piquant Glaze

€24.75

*Slieve Russell is proud to serve only the finest Irish beef and aim to
source ingredients locally where possible*

Main Course

Pan Seared Fillet of Halibut

Served with Pesto Creamed Potato and Coconut Hollandaise
€25.50

Baked Fillet of Atlantic Salmon

Served with Saffron scented steamed Couscous
€23.50

Beef and Vegetable Stir Fry

Slivers of Irish Beef Fillet, Stir Fried with Crisp Vegetables, Shiitake
Mushrooms and Oyster Sauce
€23.50

Potato, Onion and Goats Cheese Rosti

Layers of Potato Hash, Red Onion Marmalade and Roast Pepperonata with
Glazed Goats Cheese
€18.50

Lasagne al Forno

Layers of Pasta and Meat Bolognese baked with a Rich Cheese Sauce
€16.75

Tagliatelle Carbonara

Fresh Tagliatelle Pasta sautéed with White Wine, Smoked Bacon, Fresh
Cream and served with Garlic Bread
€18.50

**All Main Courses are served with
Melange of Vegetables & Potatoes**

Additional Side Orders €3.50

Desserts

Baked Belgian Chocolate Fondant

Served with Warm Chocolate Ganache and Vanilla Bean Ice-Cream
€7.50

Strawberries and Cream

Fresh Wexford Strawberries served with Dairy Cream
€7.50

Home Made Ice Cream Selection

Velvety smooth, Chocolate Vanilla Bean and Strawberry with Rich Flavours
€7.50

Fresh Bramley Apple Crumble

Topped with Almond & Hazelnut Crumble and Vanilla Ice-Cream
€7.50

Creamed Cheesecake of the Evening

Delicate Cheesecake over Digestive Base with Fresh Fruits and Coulis
€7.50

Cheese and Biscuits

A Selection of Irish Cheeses served with Crackers
€9.25

Freshly Brewed Tea or Coffee

€3.50

