

Appetisers

Freshly Prepared Soup of the Day MK,CY,G

Served with Toasted Croutons and Herb Cream

€7.55

Warm Smoked Duck and Raspberry Salad

MD,SP,N

Endive Salad, Smoked Bacon Lardons, Walnuts, Dijon,
Raspberry Vinaigrette

€9.95

Goat's Cheese Clonakilty Pudding Tart

G,MD,SP,MK

Cox's Apple, Red Onion Jam, Black Pudding, Chèvre Goat's
Cheese and Balsamic glaze

€9.95

Oak Smoked Ballycotton Salmon F,MK,G,MD

Thinly Sliced Smoked Salmon, Shallots, Honey Mustard and
Dill Dressing and Atlantic Soda Bread

€10.95

Chilled Charentais Melon Pearls SP

Served with Red Berry Sorbet and Crème de Cassis Syrup

€10.15

Seared Tiger Prawn Fricasse G,C,CY,MK,MD

Garlic, Ginger and Chilli Butter Lemon and Fresh Parsley

€13.00

(If on Residential Dinner Package or dining from the Table d'Hôte Menu –
supplement €2.65)

Panko Crumbed Atlantic Fish Cakes

G,E,MK,F,C,MD

Fresh Atlantic Cod, Salmon, Haddock and Prawns, Potato
and Herbs, Crisp Breadcrumbs with Tartare Sauce

€9.95

Setanta Caesar Salad G,E,MK,MD,SP

Cos Leaves, Crispy Bacon, Croutons, Chicken Breast,
Parmesan and Classic Dressing

€9.95

Brie and Maple Cured Bacon Filo Parcel

E,MK,SP,MD,G

Golden Thyme scented Brie, Maple Cured Bacon in Crisp
Filo pastry, Spiced Plum Compote and Miro leaves

€9.95

Main Course

Grilled Prime Irish Sirloin Steak MK,CY,MD,SP

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

€27.00

(If on Residential Dinner Package or dining from the Table d'Hôte Menu – supplement €6)

Prime Irish Fillet Steak au Poivre G,E,MK,CY,MD,SP

Cooked to your liking and served with Crispy Tobacco Onions and Peppercorn Sauce

€31.25

(If on Residential Dinner Package – supplement €12.50)

Marinated Rump of Slaney Valley Lamb

MK,CY,SP

Cumin Spiced Lamb, Fried Potato, Sauce Vierge and Burgundy Jus

€26.00

Supreme of Roast Monaghan Chicken MK,CY,SP

Breast of Irish Chicken served with a Forest Mushroom and Smoked Bacon Cream Sauce

€23.50

Roast Loin of Venison MK,CY,SP

Buttered Root Vegetables Puree, Merlot and Redcurrant Jus

€29.75

(If on Residential Dinner Package – supplement €7.50)

Roulade of Pork Tenderloin G,MK,E,CY,MD,SP

Golden Panko coated Pork Fillet, Cabbage and Chorizo Stuffing Cider, Dijon and Grain Mustard Cream

€24.50

Roast Thornhill Duckling à l'Orange MK,CY,SP

Confit Duck Leg with Carrot Puree and Orange Sauce

€25.85

Pan Seared Fillets of Seabass MK,SP,CY,F

Samphire and Green Pea Risotto with Chervil Beurre Blanc

€26.85

Fried Fillets of Lemon Sole MK,MD,E,G,F

In a Paprika, Mustard and Garlic Batter, Danish Potato and Herb Salad

€25.50

Main Course

Shanghai Beef and Vegetable Stir Fry

G,SP,MD,CY,SS,S

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

€24.50

Tortellini with Spinach and Ricotta

MK,E,CY,MD,G,SP

Tossed with a Fresh Tomato and Ragù with Pesto Genoise
and Garlic Bread

€19.25

Lasagne Al Forno

MK,G,E,MD,CY

Layers of Pasta and Meat Bolognaise baked with a Rich
Cheese Sauce

€17.50

Tagliatelle Carbonara

MK,SP,E,G,MD

Fresh Tagliatelle Pasta Sautéed with White Wine, Smoked
Bacon, Fresh Cream and served with Garlic Bread

€19.25

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

Additional Side Orders €3.65

Vegetarian Menu available on request

ALLERGEN INFORMATION

(V) Vegetarian (CO) Coeliac option available on request

(C) Coeliac / Gluten Free

**Gluten = G, Crustaceans = C, Eggs = E, Fish = F, Molluscs = M,
Soybeans = S, Peanuts = P, Nuts = N, Milk = MK, Celery = CY,
Mustard = MD, Sesame Seeds = SS, Sulphites = SP, Lupin = L**

If you have any food allergies or intolerances please make a member of
staff aware when placing your order.

*All 14 allergens are openly used throughout our kitchen. Trace amounts
may be present at all stages of cooking*

Desserts

Warm Chocolate and Hazelnut Brownie E,MK
Chocolate Sauce and Vanilla Ice cream
€8.25

Home Made Ice-Cream Selection E,MK,G
Velvety Smooth, Chocolate Vanilla Bean and Strawberry
with Rich Flavours
€8.10

Vanilla Crème Brûlée E,MK
Classic Caramel topped cooked Cream with fresh berries
and Vanilla Ice cream
€8.35

Steamed Sticky Toffee Pudding E,MK,G
Toffee Pudding with Sticky Dates, Ice Cream and
Butterscotch Sauce
€8.35

Creamed Cheesecake MK,G,SP
Digestive Crumb and Whipped Mascarpone, please ask
your server for flavour
€8.35

Bramley Apple Crumble MK,G,N
Bramley apples baked with Granola Crumble and served
with Ice Cream
€8.35

Cheese and Biscuits MK,G,N,MD
A Selection of Irish Cheeses served with Crackers
€9.65

Freshly Brewed Tea or Coffee
€3.65

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

Table d'Hôte Dinner Menu

Appetisers

Warm Smoked Duck and Raspberry Salad

MD,SP,N

Endive salad, smoked Bacon Lardons, Walnuts, Dijon, Raspberry Vinaigrette

Goat's Cheese Clonakilty Pudding Tart

G,MD,SP,MK

Cox's Apple, Red Onion Jam, Black Pudding, Chèvre Goat's Cheese and Balsamic glaze

Chilled Charentais Melon Pearls SP

Served with Red Berry Sorbet and Crème de Cassis Syrup

Panko Crumbed Atlantic Fish Cakes

G,E,MK,F,C,MD

Fresh Atlantic Cod, Salmon, Haddock and Prawns, Potato and Herbs, Crisp Breadcrumbs, Tartare Sauce

Setanta Caesar Salad G,E,MK,MD,SP

Cos Leaves, Crispy Bacon, Croutons, Chicken Breast, Parmesan and Classic Dressing

Freshly Prepared Soup of the Day

Served with Toasted Croutons and Herb Cream

Brie and Maple Cured Bacon Filo Parcel

E,MK,SP,MD,G

Golden Thyme scented Brie, Maple Cured Bacon in Crisp Filo pastry, Spiced Plum Compote and Miro leaves

Main Course

Grilled Prime Irish Sirloin Steak MK,CY,MD,SP

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

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

Supreme of Roast Monaghan Chicken MK,CY,SP

Breast of Irish Chicken served with a Forest Mushroom and Smoked Bacon Cream Sauce

Roulade of Pork Tenderloin G,MK,E,CY,MD,SP

Golden Panko coated Pork Fillet, Cabbage and Chorizo Stuffing Cider, Dijon and Grain Mustard Cream

Pan Seared Fillets of Seabass MK,SP,CY,F

Samphire and Green Pea Risotto with Chervil Beurre Blanc

Fried Fillets of Lemon Sole MK,MD,E,G,F

In a Paprika, Mustard and Garlic Batter, Danish Potato and Herb Salad

Shanghai Beef and Vegetable Stir Fry

G,SP,MD,CY,SS,S

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

Tortellini with Spinach and Ricotta

MK,E,CY,MD,G,SP

Tossed with a Fresh Tomato and Ragù with Pesto Genoise
and Garlic Bread

Tagliatelle Carbonara MK,SP,E,G,MD

Fresh Tagliatelle Pasta Sautéed with White Wine, Smoked
Bacon, Fresh Cream and served with Garlic Bread

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

Additional Side Orders €3.50

Desserts

Warm Chocolate and Hazelnut Brownie E,MK

Chocolate Sauce and Vanilla Ice cream

Home Made Ice-Cream Selection E,MK,G

Velvety Smooth, Chocolate Vanilla Bean and Strawberry
with Rich Flavours

Vanilla Crème Brûlée E,MK

Classic Caramel topped cooked Cream with fresh berries
and Vanilla Ice cream

Steamed Sticky Toffee Pudding E,MK,G,

Toffee Pudding with Sticky Dates, Ice Cream and
Butterscotch Sauce

Creamed Cheesecake MK,G,SP

Digestive Crumb and Whipped Mascarpone, please ask
your server for flavour

Bramley Apple Crumble MK,G,N

Bramley apples baked with Granola Crumble and served
with Ice Cream

Three Course Menu with Tea & Coffee - €44

Two Course Menu - €32