

Appetisers

Goat's Cheese Clonakilty Pudding Tartlet

Cox's Apple, Black Pudding, Chèvre Goat's Cheese, Micro Leaves
and Prune Sauce
€9.50

Oak Smoked Ballycotton Salmon

Thinly Sliced Smoked Salmon, Shallots, Honey Mustard and Dill
Dressing and Atlantic Soda Bread
€11.50 (*Supplement €2.50)

Chilled Charentais Melon Pearls

Served with Red Berry Sorbet and Crème de Cassis Syrup
€9.75

Freshly Prepared Soup of the Day

Served with Toasted Croutons and Herb Cream
€7.25

Tiger Prawn Fricasse

Garlic, Ginger and Chilli Butter, Lemon and Fresh Parsley
€11.50 (*Supplement €2.50)

Wild Mushroom Gnocci Truffle Oil

Soft Potato Dumplings, Forest Mushroom Cream, Rocket Leaves,
Parmesan Shavings
€9.50

Atlantic Fish Cakes

Fresh Atlantic Seafood, Potato and Herbs, Pinhead Breadcrumbs,
Tartare Sauce
€9.50

Honey Glazed Confit Duck Leg Salad

Crisp Cos Lettuce and Rainbow Slaw and Toasted Almonds in a
Light Oriental Vinaigrette
€9.50

Setanta Caesar Salad

Cos Leaves, Bacon Crumb, Croutons, Chicken Breast, Parmesan
and Classic Dressing
€9.50

(If on Residential Dinner Package or dining from
the Table d'Hôte Menu – supplement €2.50)

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)

Prime Irish Fillet Steak au Poivre

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

€29.95

(If on Residential Dinner Package or dining from the Table d'Hôte Menu – supplement €12)

Marinated Rump of Slaney Valley Lamb

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

€25.00

Supreme of Roast Monaghan Chicken

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

€22.50

Roast Stuffed Rabbit Loin

Confit Leg with Apricot Stuffing

€28.50

Roulade of Pork Tenderloin

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

€23.50

Roast Thornhill Duckling à l'Orange

Confit Duck Leg with Pumpkin Puree and Orange Sauce

€24.75

Pan Seared Fillets of Seabass

Samphire and Green Pea Risotto with Chervil Beurre Blanc

€25.50

Fried Fillets of Lemon Sole

Seasoned with Paprika Mustard and Garlic, Danish Potato and Herb Salad

€24.50

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

Main Course

Shanghai Beef and Vegetable Stir Fry

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

€23.50

Tortellini with Spinach and Ricotta

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

€18.50

Lasagne Al Forno

Layers of Pasta and Meat Bolognaise 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

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

Vegetarian Menu available on request

Desserts

Warm Chocolate and Hazelnut Brownie

Chocolate sauce and Vanilla Ice cream
€7.95

Home Made Ice-Cream Selection

Velvety Smooth, Chocolate Vanilla Bean and Strawberry
with Rich Flavours
€7.75

Vanilla Bean and Lemongrass Panacotta

Velvet Cream Bavaroise with Tropical Fruit and Pistachio
Crumb
€ 8.00

Banana Sticky Toffee Pudding

Steamed Toffee Pudding with Banana, Ice Cream and
Butterscotch Sauce
€8.00

Creamed Cheesecake

Digestive Crumb and Whipped Mascarpone, please ask
your server for flavour
€8.00

New Season Rocha Pear Crumble

Pears baked with Granola Crumble and served with
Caramel Ice Cream
€8.00

Cheese and Biscuits

A Selection of Irish Cheeses served with Crackers
€9.25

Freshly Brewed Tea or Coffee

€3.50

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

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Served with Red Berry Sorbet and Crème de Cassis Syrup

Setanta Caesar Salad

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

Freshly Prepared Soup of the Day

Served with Toasted Croutons and Herb Cream

Atlantic Fish Cake

Fresh Atlantic Seafood, Potato and Herbs, Pinhead Breadcrumbs, Tartare Sauce

Honey Glazed Confit Duck Leg Salad

Crisp Cos Lettuce and Rainbow Slaw and Toasted Almonds in a Light Oriental Vinaigrette

Main Course

Grilled Prime Irish Sirloin Steak

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 €6.00)

Supreme of Roast Monaghan Chicken

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

Roulade of Pork Tenderloin

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

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Pan Seared Fillets of Seabass

Samphire and Green Pea Risotto with Chervil Beurre Blanc

Fried Fillets of Lemon Sole

Seasoned with Paprika Mustard and Garlic, Danish Potato and Herb Salad

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

Tortellini with Spinach and Ricotta

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

Tagliatelle Carbonara

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

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Warm Chocolate and Hazelnut Brownie

Chocolate Sauce and Vanilla Ice cream

Home Made Ice-Cream Selection

Velvety Smooth, Chocolate Vanilla Bean and Strawberry
with Rich Flavours

Vanilla Bean and Lemongrass Panacotta

Velvet Cream Bavarois with Tropical Fruit and Pistachio
Crumb

Banana Sticky Toffee Pudding

Steamed Toffee Pudding with Banana, Ice Cream and
Butterscotch Sauce

Creamed Cheesecake

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

New Season Rocha Pear Crumble

Pears baked with Granola Crumble and served with
Caramel Ice Cream

Three Course Menu with Tea & Coffee - €42

Two Course Menu - €30.50

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