



CASTLETROY PARK  
HOTEL & LEISURE CLUB



# MCLAUGHLIN'S RESTAURANT

## SAMPLE DINNER MENU

### TO START...

#### *Cream of Vegetable Soup*

*Herb Croutons*

*(7,9,12)*

#### *Hearty Atlantic Seafood Chowder*

*Symphony of Seafood, Diced Vegetables, White Wine & Spring Onion Velouté*

*(1a,2,4,7,9,12,14)*

#### *Smoked Salmon Carpaccio*

*Pickled Cucumber, Baby Leaves*

*(4,10,12)*

#### *Classic Caesar Salad*

*Baby Gem Lettuce, Herb Croutons, Bacon Lardons, Creamy Dressing, Aged Parmesan*

*(1a,3,4,7,8,10)*

#### *Smooth Pâté of Duck Liver*

*tomato relish, toasted baguette (1a,7,12)*

### TO FOLLOW...

#### *21 Day Aged 10oz Rib Eye Steak*

*Sautéed Onions & Mushrooms, Chips, Peppercorn Sauce*

*(1a,7,8,10,12)*

#### *Baked Fillet of Salmon*

*Spring Onion Mash, Lemon & Dill Cream Sauce (1a,5,6,8,11,12)*

#### *Traditional Roast Turkey & Limerick Baked Ham*

*Onion & Herb Stuffing & Cranberry Jus(1a,7,9,12)*

#### *Char Grilled Supreme of Chicken*

*Champ Potato, Madeira Jus(1a,7)*

#### *Spinach and Ricotta Tortellini*

*Basil Oil*

*(1a,3,6,7,8)*

*Please inform your server if you have any food allergies or special dietary restrictions.*

*TO FINISH...*

*Warm Apple & Vanilla Pod Crumble*

*Mascarpone cinnamon ice-cream, apple snap (1a, 3, 7, 8)*

*Selection of Homemade Gelato Ice Cream*

*Choux pastry éclair, rich dark chocolate sauce, fresh berries & meringue (1,3,7, 8)*

*Vanilla Pod Panna Cotta*

*Scented Grand Marnier fresh sliced strawberries, rose strawberry coulis (7, 12)*

*Dark Chocolate Fondant*

*Salted caramel ice-cream, sour cherries (1a,3,7,8)  
(please allow 10 minutes cooking time)*

*White Chocolate Mousse*

*Balsamic reduction, raspberry chili sorbet, lime & raspberry soup (1a, 3, 7, 8, 12)*

*Freshly Brewed Bewley's Tea / Coffee*



**ALLERGEN INDEX**

1. Cereals containing Gluten – 1a Wheat – 1b Oats – 1c Barley – 1d Rye
2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybean 7. Milk
8. Nuts 9. Celery 10. Mustard 11. Sesame Seeds 12 Sulphur Dioxide/Sulphites
13. Lupin 14. Molluscs

ALTHOUGH ALL DUE CARE IS TAKEN DURING MEAL PREPARATION, CROSS CONTAMINATION RISKS ARE POSSIBLE

PLEASE ASK YOUR SERVER IF YOU REQUIRE ANY ADDITIONAL INFORMATION ON FOOD ALLERGENS.

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