



GARDEN ROOM & BRASSERIE

DINNER MENU

Served Daily 5.00pm to 9.45pm

To Start

SOUP OF THE DAY Traditional soda and treacle bread with country butter (1a,7,9,12)	€6.50
HEARTY SEAFOOD CHOWDER Symphony of seafood, diced vegetables, white wine and spring onion velouté (1a,2,4,7,9,12,14)	€9.50
CAESAR SALAD Baby gem lettuce, croutons, lardons of bacon, toasted pine nuts, parmesan cheese and anchovy dressing (1a,3,4,7,8,10)	STARTER €9.95 MAIN €13.00
Add Chargrilled Fillets of Chicken to your Caesar Salad	€11.95 €15.95
SUPERFOOD SALAD Apples, carrot, broccoli, onion, chicken, brie cheese and citrus dressing (3,6,7,12)	€14.50
BBQ/SPICY CHICKEN WINGS Marinated chicken wings in Cajun spices, salad & garlic mayo (1a,8,9,12)	€10.95 €15.95
CHICKEN LIVER PÂTÉ Cinnamon and orange liqueur, toasted farm breads (1a,5,7,11,12)	€9.95
CONFIT DUCK SPRING ROLL Sweet chilli and lime mayo (1a,8,9,10,12)	€10.95
BAKED WEDGE OF MATURE FRENCH BRIE Cumberland and cranberry chutney (1,1a,3,7)	€9.95
GARLIC MUSHROOMS Golden fried mushrooms, house salad and garlic aioli (4,7,12)	€10.95
TEMPURA CAULIFLOWER WINGS Sticky soy and sesame sauce (V)(1a,4,11,12)	€9.95

To Follow

HOMEMADE STEAK BURGER Grilled 8oz Irish beef burger, tomato relish, lettuce & red onion on a brioche bap, with chunky chips (1a,3,7,8,10,12)	€17.95
PORK LOIN BABY BACK RIBS Asian coleslaw, French fries, signature BBQ pouring sauce (3,2,9,11)	€17.95
MARKET COD & CHIPS Pale ale battered fillets of cod, French fries, tartar sauce, mint pea purée (1a,4,7,8,10,12)	€19.95
CHARGRILLED 21 DAY AGED 100Z IRISH ANGUS STEAK Flat iron mushroom, crispy onion rings, blistered tomatoes with creamed potatoes or fries (1a,7,12)	€32.00
CHICKEN & MUSHROOM CARBONARA Fresh spaghetti pasta, white wine velouté, Grana Padano, garlic bread (1a,3,4,7,12)	€19.95
SLOW COOKED CRISPY PORK BELLY Loughnane's black pudding, sticky carrots, roasting jus (7,9,12)	€21.95
CHICKEN & VEGETABLE CASHEW NUT STIR FRY Sautéed strips of chicken, oriental style vegetables, roasted cashews, soy & chilli sauce (1a,5,6,8,11,12)	€19.95
CASTLETROY STEAK SANDWICH Irish sirloin steak on ciabatta, red onion marmalade, garlic aioli rocket, sautéed mushrooms served with French fries (1a,3,7,10)	€21.95
BUTTERMILK CHICKEN FILLET BURGER Asian slaw, cheddar cheese, crisp lettuce, Cajun mayo, brioche bun, French fries (1a,3,7,10,11,12)	€17.95
VEGAN FRIED RICE BOWL (V) Oriental vegetables, ginger, soy and chilli, crushed cashew nuts (8,9,10,12)	€16.95
SPINACH & RICOTTA TORTELLINI Tomato & cream sauce, aged Parmesan, house pesto (1a,3,6,7,8)	€16.95
MEATBALL MARINARA Slow cooked beef and vegetables in a rich tomato ragu, fresh spaghetti pasta, Parmesan flakes (1,1a,9,10)	€17.95
CREAMY CHICKEN TIKKA MASALA Homemade flat bread, pilaf rice (1,5,7,8,12)	€19.95

Fresh Homemade Pizza

MARGARITA Mozzarella, tomato sauce (1a,6,7)	€14.95
HAWAIIAN Mozzarella, tomato sauce, ham, pineapple, sweetcorn, mushroom (1a,6,7)	€16.95
PEPPERONI Mozzarella, tomato sauce, pepperoni (1a,6,7)	€16.95

To Finish

SELECTION OF HOMEMADE GELATO ICE CREAM Toasted flaked almond, toffee sauce, fresh berries (3,7,8)	€8.50
WARM APPLE CRUMBLE Vanilla custard, fresh cream (1a,3,7)	€8.50
LEMON POSSET Wild berry compote (1a,3,7,8,12)	€8.50
CHEESECAKE OF THE DAY Please ask your server for details (1a,3,7,8)	€8.50
HOMEMADE CHOCOLATE BROWNIE Chocolate sauce and vanilla ice cream (1a,3,7,8)	€8.50
STICKY TOFFEE PUDDING Caramel sauce and ice cream	€8.50
MILKSHAKES:	
OREO (3,7,8)	€5.00
LEMON CURD (3,7)	€5.00
MALTEASER (3,7)	€5.00

Speciality Teas & Barista Coffees

FRESHLY GROUND BARISTA COFFEES:

AMERICANO	€3.70
CAPPUCCINO	€4.20
LATTE	€4.20
ESPRESSO	€3.50

FLAVOURED COFFEE:

Hazelnut / Caramel / Vanilla	€4.50
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ALTERNATIVE MILKS:

Oat / Soya / Almond	+€1.00
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SPECIALITY COFFEE:

IRISH COFFEE	€9.50
FRENCH COFFEE	€9.50
CALYPSO COFFEE	€9.50
BAILEYS COFFEE	€9.50

TEA SELECTION:

FRESHLY BREWED TEA SMALL	€2.95
FRESHLY BREWED TEA LARGE	€4.95
HERBAL TEA SELECTION	€2.95

Allergen Index

- Cereals Containing Gluten – 1a: Wheat, 1b: Oats, 1c: Barley, 1d: Rye, 2: Crustaceans,
- Eggs, 4: Fish, 5: Peanuts, 6: Soybean, 7: Milk, 8: Nuts, 9: Celery, 10: Mustard,
- 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.

Suppliers

Beef:	Noel O'Connor	Fish:	CS Fish, Co. Clare
Poultry:	Corrib Foods	Vegetables:	Richardson's & Limerick Fruit



CASTLETROY PARK
HOTEL & LEISURE CLUB

