



CASTLETROY PARK
HOTEL & LEISURE CLUB



McLaughlin's Restaurant

To Start...

Homemade Vegetable Soup

Brown Soda Bread & Creamery Butter (1a, 7, 9, 12)

Wedge of Golden Fried Brie

Mixed leaves & Cumberland Sauce (1a, 4, 7, 10)

Hearty Atlantic Seafood Chowder

*Symphony of Seafood, Diced Vegetables, White Wine & Spring Onion
Velouté (1a, 2, 4, 7, 9, 12, 14)*

Caesar Salad

*Baby Gem Lettuce, Croutons, Lardons of Bacon Toasted Pine Nuts Parmesan Cheese
Anchovy Dressing (1a, 3, 4, 7, 8, 10)*

Thai Style Fish Cakes

Lemon, Dill, Caper Crème Fraiche (1a, 4, 7, 10)

To Follow...

Baked Seabass Fillet

Sauteed Baby Potatoes, Lemon & Dill Beurre Blanc (4, 7, 12)

Slow Cooked Crispy Pork Belly

Loughnan's Black Pudding, Sticky Carrots Roasting Jus. (7 9 12)

Chargrilled 21 Day Aged 8oz Irish Angus Steak

*Sauteed Onions & Mushrooms, French Fries Peppercorn Sauce
(1a, 7, 12)*

Creamy Chicken Tikka Masala

Homemade Flat Bread, Pilaf Rice (1a, 3, 6, 7, 8)

Spinach and Ricotta Tortellini

Tomato and Basil Sauce (1a, 7, 12)

All of the above are served with a selection of seasonal market vegetables

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

To Finish...

Warm Apple Crumble

Vanilla Custard & Fresh Cream (1a,3,7)

Mint Pana Cotta

With Dark Chocolate Ice Cream (7)

Selection of Homemade Gelato Ice cream

Fresh Berries, Chocolate Sauce (3,7,8,12)

Lemon Posset

Berry Compote (3,7)

Crème Brûlée

Raspberry Shortbread (1a,3,7)

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