



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)	€7.00
HEARTY SEAFOOD CHOWDER Symphony of seafood, diced vegetables, white wine and spring onion velouté (1a,2,4,7,9,12,14,15)	€11.00

Salads & Light Bites

	STARTER	MAIN
CAESAR SALAD Baby gem lettuce, croutons, lardons of bacon, toasted pine nuts, parmesan cheese and anchovy dressing (1a,3,4,7,8,10) Add Chargrilled Fillets of Chicken to your Caesar Salad (1a,3,4,7,8,10)	€11.95	€15.00
THE SUPERFOOD GOATS CHEESE SALAD Cooked beetroot, olive oil, balsamic vinegar, green beans, mixed leaves, cucumber, goats cheese pearls & walnuts (1a,3,4,7,8,10) Add Chicken (1a,3,4,7,8,10) Add Salmon (4)	€13.95	€17.95
		€16.95
		€5.00
		€7.00

To Start

BBQ/SPICY CHICKEN WINGS Marinated chicken wings in Cajun spices, salad & garlic mayo (1a,8,9,12)	€10.95	€15.95
MUSSELS Fresh mussels steamed with white wine, shallots, garlic finished in a white wine, lemon & chive broth. served with crusty homemade focaccia (1a,2,4,15)	€13.50	
BRIE BITES Bite sizes breadcrumb pieces of brie, served with fresh salad & poached pear puree (1a,7,12,15)	€11.95	
CRISPY FRIED CALAMARI With roasted chilli jam and lime mayo (1a,2,4,12)	€12.95	
GARLIC MUSHROOMS Golden fried mushrooms, house salad and garlic aioli (1a,4,7,12)	€10.95	
CHICKEN LIVER PÂTÉ Plum Chutney, toasted farm breads (1a,5,7,11,12)	€10.95	
TEMPURA CAULIFLOWER WINGS Sticky soy and sesame sauce (V) (1a,4,11,12)	€9.95	

To Follow

HOMEMADE BEEF BURGER Grilled 8oz Irish beef burger, tomato relish, lettuce & red onion on a brioche bap, with french fries (1a,3,7,8,10,12) Extra Toppings: Cheddar Cheese €1 Blue Cheese €1.50 Bacon €1.50	€19.95
MARKET FRESH COD & CHIPS Pale ale battered fillets of cod, French fries, tartar sauce, mint pea purée (1a,4,7,8,10,12)	€24.95
CHARGRILLED 21 DAY AGED 8OZ IRISH ANGUS STEAK Flatcap mushroom, onion rings, french fries and peppercorn sauce (1a,7,12)	€27.00
BACON & MUSHROOM CARBONARA Fresh spaghetti pasta, white wine velouté, grand padano, garlic bread (1a,3,4,7,12,15)	€20.95
SLOW COOKED PORK BELLY Loughnane's black pudding, sticky carrots, roasting jus (1a,7,9,12)	€24.95
CHICKEN & VEGETABLE CASHEW NUT STIR FRY Sautéed strips of chicken, oriental style vegetables, roasted cashews, soy & chilli sauce (1a,5,6,8,11,12)	€22.95
CASTLETROY STEAK SANDWICH Irish sirloin steak on ciabatta, red onion marmalade, garlic aioli rocket, sautéed mushrooms served with French fries (1a,3,7,10)	€23.95
BUTTERMILK CHICKEN FILLET BURGER Crispy onion rings, cheddar cheese, crisp lettuce, BBQ sauce on a brioche bun served with chips (1a,3,7,10,11,12)	€19.95
MEDITERRANEAN TOMATO PASTA Roasted peppers, courgette, onions, cherry tomatoes & garlic, toasted in tomato and herb sauce served with fettuccini Add Chicken (1a,3,4,7,8,10)	€19.95
	€5.00
SPINACH & RICOTTA TORTELLINI Tomato & cream sauce, aged Parmesan, house pesto (1a,3,6,7,8)	€19.95
CHICKEN JALFREZI Chicken in a tomato sauce with red peppers, white onion, mild spices with Basmati Rice and naan bread (1a,9)	€22.95

SEAFOOD LINGUINE Linguine pasta tossed with fresh prawns & crab in a creamy white wine & alfredo sauce (1a,2,3,4,7,15)	€22.95
BAKED FILLET OF SEABASS Sauteed potatoes, broccolini, cherry tomato with a dill cream sauce (4,7,9)	€24.95
PAN SEARED FILLET OF SALMON Creamy champ potato, mixed vegetable ratatouille, dill & cream sauce (7,9,15)	€24.95

Fresh Homemade Pizza

MARGARITA Mozzarella, tomato sauce (1a,6,7)	€16.95
HAWAIIAN Mozzarella, tomato sauce, ham, pineapple, sweetcorn, mushroom (1a,6,7)	€19.95
PEPPERONI Mozzarella, tomato sauce, pepperoni (1a,6,7)	€19.95
VEGAN Vegan cheese, mushroom, spinach, sweet corn, sundried tomato (1a,9)	€19.95
MEAT LOVERS Mozzarella, tomato sauce, pepperoni, ham, chicken (1a,6,7)	€19.95

Add extra toppings: €2.00 per topping

To Finish

WARM APPLE CRUMBLE Vanilla custard & fresh cream (1a,1b,3,7)	€8.95
CRÈME BRULÉE OF THE DAY With shortbread biscuit & berries (1a,3,7)	€8.95
SELECTION OF HOMEMADE GELATO ICE CREAM Almond praline, marshmallow, caramel sauce, fresh berries (3,7,8)	€8.95
PISTACHIO MOUSSE PAVLOVA Raspberry Sorbet (3,7,8)	€8.95
WARM CHOCOLATE BROWNIE Vanilla Ice Cream (1a,3,7)	€8.95
CHEESECAKE OF THE DAY Chantilly cream & homemade ice cream	€8.95

Extras

Creamy Mash Potato	€4.00
French Fries	€4.00
Onion Rings	€5.00
Cheesy Garlic Bread	€5.00
Sweet Potato Fries	€6.00
Selection of Vegetables	€4.00
Side Salad	€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
Milk Selection (oat / soya / almond)	€5.20
TEA SELECTION	
Freshly Brewed Tea Small	€3.50
Freshly Brewed Tea Large	€7.00
Herbal Tea Selection	€3.50
Hot Chocolate	€4.00
SPECIALITY COFFEES	
Irish Coffee	€9.50
French Coffee	€9.50
Calypso Coffee	€9.50
Baileys Coffee	€9.50

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, 15. Alcohol. 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

