

Dinner menu

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)	11.00
BBQ/SPICY CHICKEN WINGS marinated chicken wings in Cajun spices, salad and 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 and chive broth, served with crusty homemade focaccia	13.50
BRIE BITES bite sizes breadcrumb crumbed pieces of brie, served with fresh salad and poached pear puree	11.95
CRISPY FRIED CALAMARI with roasted chilli jam and lime mayo	12.95
GARLIC MUSHROOMS golden fried mushrooms, house salad and garlic aioli (1a,4,7,12)	10.95
CHICKEN LIVER PÂTÉ 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

SALADS

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 13.95/17.95 (1a,3,4,7,8,10)	11.00/15.00
THE SUPERFOOD GOATS CHEESE SALAD cooked beetroot, olive oil, balsamic vinegar, green beans, mixed leaves, cucumber, goats cheese pearls and walnuts (1a,3,6,7,12)	14.50

TO FOLLOW

HOMEMADE BEEF BURGER grilled 8oz irish beef burger, tomato relish, lettuce and red onion on a brioche bap, with french fries (1a,3,7,8,10,12) extra toppings: cheddar cheese +1.00 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 flat cap 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)	20.95
SLOW COOKED PORK BELLY loughnane's black pudding, sticky carrots, roasting jus (1a,7,9,12)	23.95
CHICKEN & VEGETABLE CASHEW NUT STIR FRY sautéed strips of chicken, oriental style vegetables, roasted cashews, soy and 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 and garlic, toasted in tomato and herb sauce served with fettuccini	18.95
SPINACH & RICOTTA TORTELLINI tomato and cream sauce, aged parmesan, house pesto (1a,3,6,7,8)	19.95
CHICKEN JALPFREZI chicken in a tomato sauce with red peppers, white onion, mild spices with basmati rice (1a,3,6,7,8)	21.95
SEAFOOD LINGUINE linguine pasta tossed with fresh prawns and crab in a creamy white wine and alfredo sauce	22.95
BAKED FILLET OF SEABASS sauteed potatoes, broccolini, cherry tomato with a dill cream sauce (4,7,9)	23.95

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	19.95

extra toppings: +2.00 per topping

TO FINISH

WARM APPLE CRUMBLE vanilla custard and fresh cream (1a,1b,3,7)	8.95
BLACK CHERRY CHEESECAKE vanilla ice-cream (1a,3,7)	8.95
RASPBERRY PANNA COTTA orange cookies (1a,3,7,8,15)	8.95
CHRISTMAS PUDDING brandy butter and custard (1a,3,7,8,15)	8.95
SELECTION OF HOMEMADE GELATO ICE CREAM crushed pecan nuts and caramel sauce (3,7,8,15)	8.95
LEMON MERINGUE cranberry ice cream (1a,3,7)	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

COFFEE & TEA

COFFEE	
AMERICANO	3.95
CAPPUCCINO	4.50
LATTE	4.50
ESPRESSO	3.95
FLAVOURED COFFEE (HAZELNUT / CARAMEL / VANILLA)	4.50
MILK SELECTION (OAT / SOYA / ALMOND)	5.00
TEAS	
FRESHLY BREWED TEA SMALL	3.50
FRESHLY BREWED TEA LARGE	7.00
HERBAL TEA SELECTION	3.50
HOT CHOCOLATE	
	4.00
SPECIALISED COFFEES	
IRISH COFFEE	10.50
FRENCH COFFEE	10.50
CALYPSO COFFEE	10.50
BAILEYS COFFEE	10.50

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. 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.



CASTLETROY PARK
HOTEL & LEISURE CLUB
★★★★

