CASTLETROY PARK HOTEL & LEISURE CLUB
Junch
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TO STADT

### 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)	11.00

# SALADS

CAESAR SALAD	11.00/15.00
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	

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

## SANDWICHES

SMOKED SALMON ON BROWN SODA BREAD irish organic smoked salmon, lemon and chive cream cheese, dressed rocket with chips (1a,3,4,7,8)	17.50
ATLANTIC SHRIMP OPEN SANDWICH on brown soda bread, crisp salad and classic marie rose sauce served with chips (1ab,4,7,8,10)	17.50
CHICKEN AND BACON CIABATTA cajun mayo, melted cheddar, baby gem lettuce and chips (1a,3,8,10)	16.50
CASTLETROY PARK CLUB SANDWICH triple decker sandwich, bacon loin, chicken breast, tomatoes, lettuce, hardboiled egg, coleslaw and mayonnaise, served with chips and side salad (1a,8,7)	16.50
CASTLETROY STEAK SANDWICH irish sirloin steak on ciabatta, red onion marmalade,garlic aioli rocket, sautéed mushrooms served with chips (1a,3,7,10)	23.95
<b>TUNA MELT</b> tuna, sweetcorn, mayonnaise on toasted sourdough topped with melted cheddar, served with side salad and chips (1a,3,4,7,8)	16.50
CHICKEN QUESADILLA pesto, chicken, mozzarella, sun dried tomatoes, mayonnaise, fresh peppers, onion and cheese (1a,3,7,8)	16.50
CREATE YOUR OWN SANDWICH choose white, wholegrain or homemade brown soda bread choices include: chicken, ham, cheese, lettuce, onion, tomato, coleslaw (4 fillings) served with side salad and chips (1ab,8)	14.50
MAINS & SPECIALS	
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SPINACH AND RICOTTA TORTELLINI tomato and cream sauce, aged parmesan, house pesto (1a,3,6,7,8)	18.95
QUICHE OF THE DAY served with side salad and chips (1a,3,7,9,12)	14.50
ROAST OF THE DAY	18.00
CATCH OF THE DAY	18.00
CHEF'S SPECIAL please ask your server for dish details	17.50

TO FI

WARM APPLE vanilla custard and

BLACK CHERRY vanilla ice-cream (1a

RASPBERRY PA orange cookies (1a,3

CHRISTMAS PU brandy butter and c

SELECTION OF crushed pecan nuts

LEMON MERIN cranberry ice crean

COFFEE AMERICANO CAPPUCCINO LATTE **ESPRESSO** FLAVOURED CO MILK SELECTIO

TEAS FRESHLY BREW FRESHLY BREW HERBAL TEA SE

HOT CHOCOL

SPECIALISED **IRISH COFFEE** FRENCH COFF CALYPSO COF BAILEYS COFFI

MILKSHAKES

VANILLA STRAWBERRY CHOCOLATE OREO COOKIES & CR

SCONE

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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CRUMBLE fresh cream (1a,1b,3,7)	8.95
Y CHEESECAKE (a,3,7)	8.95
ANNA COTTA ,3,7,8,15)	8.95
UDDING custard (1a,3,7,8,15)	8.95
F HOMEMADE GELATO ICE CREAM s and caramel sauce (3,7,8,15)	8.95
<b>NGUE</b> m (1a, 3, 7)	8.95

#### COFFEE & TEA

	3.95
	4.50
	4.50
	3.95
COFFEE (HAZELNUT / CARAMEL / VANILLA)	5.20
DN (OAT / SOYA / ALMOND)	5.00
VED TEA SMALL	3.50
VED TEA LARGE	7.00
ELECTION	3.50
ATE	4.00
COFFEES	
	10.50
FEE	10.50
FEE	10.50
EE	10.50
	6.95
	6.95
	6.95
	6.95
REAM	6.95
	3.00





