

TO START

CREAM OF VEGETABLE SOUP

homemade brown bread (1a,7,9)

HEARTY ATLANTIC SEAFOOD CHOWDER

diced vegetables & symphony of seafood (1a,2,4,7,9)

CLASSIC CAESAR SALAD

baby gem lettuce, bacon lardons, aged parmesan, croutons & anchovy dressing (1a,3,4,7,8,10)

BBQ/SPICY CHICKEN WINGS

marinated chicken wings in cajun spices, crisp salad and garlic mayo (1a,5,7,11,12)

BAKED WEDGE OF MATURE FRENCH BRIE

house salad (1a,3,7)

TO FOLLOW

CHARGRILLED IRISH RUMP STEAK (SERVED MEDIUM)

spring onion mash & peppercorn sauce (1a,7,12)

SUPREME OF CHICKEN

served with peppercorn sauce (7,9,11,12)

ROAST STUFFED TURKEY & LIMERICK BAKED HAM

mash potato (1a,7,9,12)

OVEN BAKED FILLET OF SALMON

lemon & dill beurre blanc (4,7,12)

SPINACH & RICOTTA TORTELLINI

tomato & basil cream sauce, aged parmesan, house pesto (1a,3,6,7,8)

TO FINISH

CRISPY CRAQUELIN PROFITEROLES

filled with mocha mousse and toffee caramel, berry & lemon ice cream (3,7,1a)

PISTACHIO CRÈME BRÛLÉE

caramelised almond croissant shard (3,7,8,1a)

BAILEY'S CHEESECAKE

caramel sauce, vanilla ice cream (3,7,1a,12)

APPLE CRUMBLE

vanilla custard and fresh cream (1a,7)

SELECTION OF ICE CREAMS

crushed meringue and fresh berries (3,7)

freshly brewed Bewley's tea/coffee

2 COURSE €34.50 | 3 COURSE €37.00



CASTLETROY PARK
HOTEL & LEISURE CLUB

