

GLENEAGLE

HOTEL & APARTMENTS

Sample Menu **Starters**

Chef's Fresh Cream of Carrot and Thyme Soup

Brown soda bread and white bread roll (1w.1o.6.7.9.11)

Chilled duo of Melon

Cantaloupe and honeydew, Parma ham, ruby grapefruit (3.7.9.10.12)

Tian of Shrimp

avocado, lemon and chive yogurt (3.4.9.10.12)



Main Courses

Slow Roasted Irish Beef

champ mash, red wine, thyme and Mushroom sauce (6.7.9.12)

Grilled Salmon

Basil Mash, lemon and dill cream sauce (4.6.7.12)

Pan seared Chicken Supreme

Buffalo mozzarella, plum tomato, lemon and basil butter sauce (6.7.9.12)

Marinated Slow Braised Lamb Shank

Sautéed Cabbage infused with Cumin, Creamed Potatoes and Red wine sauce (6,7,9,12)

Vegetable Curry

mango chutney, pilaff rice and crispy poppadum (1w.6.7.9.12)

Portion of Chips €3.00



Desserts

Buttermilk Panna Cotta, sweetened strawberry, sponge finger biscuit (1w.3.6.7.12)

Trio of Profiteroles with Chantilly cream and a dark chocolate sauce (1w.3.6.7.12)

Warm Apple Pie served with custard & Vanilla ice cream (1w.3.6.7.8a.12)



Freshly Brewed Tea or Coffee

All our Menu Ingredients are sourced from Quality Assured Suppliers
(In accordance with the Feile Bia Charter) & our beef is sourced from Irish farms

Allergen Guide:

Cereal Containing Gluten: 1w Wheat, 1b Barley, 1o Oats, 14r Rye, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soy Beans, 7 Milk, Nuts: 8a Almonds, 8b Brazils, 8c Cashews, 8h Hazelnuts, 8m Macadamia, 8pe Pecans, 8pi Pistachios, 8w Walnuts, 9 Celery, 10 Mustard, 11 Sesame Seeds, 12 Sulphites, 13 Lupin, 14 Molluscs