

Sample Menu

STARTERS

Warm Chicken and Mushroom Vol au Vent

Duo of Ginger Marinated Melon and Shrimps
bound in a lime and coriander mayonnaise salad

Chef's Fresh Cream of Vegetable Soup
brown soda bread and white bread roll

Bluebells Falls Goats Cheese
dressed heirloom tomatoes and house guacamole salad

MAIN COURSES

Roast Prime Irish Beef Garnished with Potato Gratin
accompanied with a rich burgundy red wine, thyme and mushroom sauce

Supreme of Chicken Served on a Cassoulet of Tomato
accompanied with chickpea, chorizo and Jack McCarthy's black pudding

Fillet of Salmon Served on a Smoked Haddock Potato Cake
served with buttered leeks and saffron sauce

Braised shank of lamb on colcannon mash
with a balsamic, honey and rosemary infused jus

Oven Baked Filo Parcel with Roasted Mediterranean Vegetables, Feta
Cheese
served with plum tomato and oregano sauce

SELECTION OF DESSERTS AVAILABLE

Freshly Brewed Tea or Coffee

All our menu ingredients are sourced from Quality Assured Suppliers
(In accordance with the Feíle Bía Charter) and our beef is sourced from Irish farms

GLENEAGLE

HOTEL & APARTMENTS

