Appetisers

Wild Atlantic Fish Cakes
Fresh Seafood and New Season Potatoes cooked in Fresh Herb Crumb and served with Dill Mayonnaise
€12.50

Traditional Caesar Salad
Bacon Lardons, Cherry Tomato, Herb Croutons tossed in Creamy Caesar Dressing topped with Marinated Grilled Chicken
€ 10.25

Cooleeney Cheese and Red Onion Marmalade Tart
Puff Pastry baked with Red Onion and Cooleeney Cheese served with Rocket Salad and Balsamic Reduction
€10.50

Crisp Filo Parcel with Mushroom Ragout and Confit Duck
Mushroom and Duck Wrapped in Filo Pastry with Pea Purree and White Wine Cream Sauce
€10.50

Freshly Prepared Soup of the Evening
Served with Croutons and Herb Cream
€7.95

Refreshing Trio of Melon and Blackcurrant Sorbet
Pearls of Galia Cantaloupe and Watermelon served with Fresh Berries and topped with Blackcurrant Sorbet
€9.95

Oak Smoked Salmon and Cream Cheese Roulade
Delicate Salmon filled with Philadelphia Cream Cheese and Herbs, Cold Water Prawns and Micro Salad
€11.50

(If on a residential dinner package – supplement €3.00)

Dear Valued Customer.
In order to ensure that we are providing the best service for everyone, we unfortunately cannot split bills for large parties. Thank you.

A full list of food allergens is available on request, please ask your

Main Course

Prime Irish Hereford Sirloin Steak

Cooked to your liking, served with a Brandy and Peppercorn Sauce and Matchstick Potatoes

€26.50

(If on a residential dinner package – supplement €5)

Barbequed Pork Fillet with a Caramelized Apple and Cider Cream Sauce

Fillet of Pork, accompanied with Apple and Spring Onion Mash

€25.25

Peppered Thornhill Duckling with Spiced Plum Compote

Confit of Duck Leg, Spiced Plums and Rich Jus

€26.75

Sautéed Supreme of Free Range Irish Chicken

Breast of Monaghan Chicken served with a Rich Chicken Stock enhanced with Cream and Crushed Basil

€24.95

Roasted Rump of Slaney Valley Lamb

Served over Creamed Colcannon, Glazed Root Vegetables, Burgundy and Shallot Reduction

€26.50

Grilled Medallion of Hereford Beef Fillet

Cooked to your liking and served with a Wild Mushroom Cream and Fried Potato Croquette

€29.75

(If on a residential dinner or Table d'Hôte package – supplement €10)

Main courses are accompanied by vegetables and potatoes of the day

All additional side orders are charged at €3.75 each

Slieve Russell is proud to serve only the finest Irish beef
and aim to source ingredients locally where possible

Main Course

Baked Fillet of Steelhead Salmon Trout

Over steamed Asparagus with a delicate Dill and Shallot Butter

€24.75

Herb Crusted Fillet of Atlantic Cod

Served with Cayenne Pepper and Cheese enhanced Cauliflower and White Wine Cream

€22.50

Courgette and Ricotta Cheese Roulade

Fried Courgette with Ricotta and Semidried Tomato Stuffing with Rocket and Pesto Salad

€ 23.50

Baked Potato, Onion and Sage Rosti

Served with Sweet Onion Jam Pepperonata and Grilled Goats Cheese

€ 22.50

Main courses are accompanied by vegetables and potatoes of the day

All additional side orders are charged at €3.75 each

Desserts

Pistachio Panacotta
Special pistachio panacotta with crushed Amaretto cookies
€7.50

White Chocolate & Strawberry Mousse Roulade
White chocolate mousse with a strawberry gel enrobed in a vanilla sponge
€7.50

Symphony of House Desserts
Crème Brûlée Sticky Toffee Pudding and Vanilla Ice Cream
€7.50

Apple & Blueberry Crumble
Warm apple and blueberry topped with granola crumble and served with vanilla ice cream
€7.50

Creamed Cheesecake of the Day
Flavoured cheesecake served with fresh berries and crème anglaise,
€7.50

Selection of Luxurious French Ice Cream
Chef's selection of creamy French ice cream served on crisp tuile biscuit basket
€7.50

A Selection of Irish and Continental Cheeses

Served with Assorted Biscuits

€ 9.25

(If on a residential dinner package – supplement €2)

Freshly Brewed Tea or Coffee served with Petit Fours €3.50

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