

SETANTA RESTAURANT MENU

(Sample Menu, some items are subject to change on Daily Menu)

Appetisers

Crispy Sesame Chicken Brochettes

Chinese Salad, Peppers, Fresh Lime, Peanut Oil and Mirin Dressing

€9.25

Soup of the Day

Freshly prepared daily and crowned with Toasted Croutons

€5.75

Panseared West Coast Scallops

Micro Salad and Chive Beurre Blanc

€ 13.25

Tiger Prawn and Champagne Bake

Lobster and Champagne Velouté and Parmesan Crust

€10.15

Roasted Pear and Goat's Cheese Salad

Served with Walnuts and Cranberries

€ 8.70

Hot Smoked Salmon and Crushed Potato Salad

Black Olive Tapenade and Micro Herbs

€ 9.95

Cascade of Cantaloupe, Galia and Ogen Melon

Marinated with Midori and Tropical Coconut Sorbet

€ 8.70

Smoked Chicken and Mango

Served over Crisp Cos Lettuce with Cherry Tomatoes and Creamy Thousand Island Dressing

€9.25

½ Dozen Carlingford Oysters

Au Natural or Baked with Soy, Garlic, Ginger and Orange Zest

€11.95

Main Course

Pan Fried Supreme of Chicken

Succulent Marinated Breast of Chicken served in a Rich Smoked Bacon, Peppercorn and Basil Scented Cream

€18.95

Setanta Steak Burger

10oz Steak Burger, Smoked Bacon and Cheddar Cheese, Sesame Seed Bun, Lettuce, Ballymaloe Relish and Dressed Salad

€16.10

Roasted Rack of Lamb with Colcannon

With Spring Vegetables, Herbs and Curly Kale Colcannon

€ 25.95

10oz Prime Sirloin Steak

Cooked to your liking with Brandy and Green Peppercorn Sauce
€24.25

Prime Irish Fillet Steak

Cooked to your liking with Chanterelle Mushroom and Madeira Jus
€26.75

Crispy Roast Aromatic Duckling

Served with Sweet Peking Duck Sauce, Spring Onion and Cucumber
Julienne
€23.00

Pasta & Vegetarian

Spinach and Wild Mushrooms Pancakes

Glazed with Béchamel, Nutmeg and Parmesan Cheese
€18.00

Vegetable Spring Rolls

Served with Jasmine Rice and Sweet Chilli Sauce
€18.00

Spaghetti Ai Frutti Di Mar

Spaghetti with Assorted Seafood, Basil and White Wine
€ 20.75

Lasagne Ai Forno

Layers of Pasta and Meat Bolognaise baked with a Rich Cheese Sauce
€15.25

Tagliatelle Carbonara

Fresh Tagliatelle sautéed with White Wine, Smoked Bacon, Basil and
Crushed Black Pepper finished with Fresh Cream and served with
Garlic Bread
€18.20

Asian Style Dishes

Beef with Shiitake Mushrooms and Oyster sauce

Crispy Slivers of Irish Beef, Wok Fried with Crisp Vegetables,
Mushrooms and Oyster Sauce
€21.40

Cantonese Lemon Chicken

Tender Chicken Fillet Pieces fried in a Crisp Batter served in a
Piquant Lemon and Spring Onion glaze scented with Szechuan
Peppers
€20.95

Seafood

Lobster Thermidor

Fresh Donegal Lobster baked with Double Cream, Fresh Herbs and Parmesan

€31.50

Fried Fillet of Fresh Atlantic Plaice

Deep Fried Fillet of Plaice in a Crisp Batter served with Mixed Salad and Tartar Sauce

€19.25

Baked Fillet of Mediterranean Sea bass

King Prawn and Basil sauce

€ 25.75

Crispy Grilled Salmon with Ginger and Oriental Sauce

Pickled White Cabbage, Ginger and Sherry Reduction

€ 22.75

Desserts

Rhubarb and Apple Crumble

New Season Rhubarb and Bramley Apples baked in Sweet Crumble topping with Chantilly Cream

€6.75

White Chocolate and Raspberry Cheesecake

With Vanilla Anglaise and Fruit Coulis

€6.75

Warm Chocolate Chip Brownie

Crowned with Fudge Sauce and Ice Cream

€6.75

Forest Berry Pavlova Roulade

Raspberry Sauce and Fresh Dairy Cream

€ 6.75

A Selection of Ice Cream

Your choice of Ice Cream served with Tuile Biscuits and Van Gough Chocolate

€6.75

Sticky Toffee Pudding

With light caramel sponge smothered in a Rich Toffee Sauce

€6.75