

Setanta Restaurant

(Sample Menu)

Appetisers

Chinese Crispy Vegetable Spring Rolls G,SP,S
Ginger, Chilli, Garlic and Spring Onions, Hoi Sin Sauce
€10.50

Barbequed Thornhill Duck Leg Salad S,SS,MD
Spiced Red Pepper Sauce and Baby Leaf Salad
€9.50

Thai Style King Prawn Cakes S,CY,C,SS
King Prawn Fish Cakes served with Asian Salad, Sesame and Sweet Chilli Sauce
€10.50

Grilled Chicken Caesar Salad G,MD,MK,E
Smoked Bacon, Croutons, Parmesan and Creamy Dressing
€10.00

Panache of Melon and Tropical Sorbet SP
Chilled Seasonal Melon served with Refreshing Sorbet
€9.50

Freshly Prepared Soup of the Evening G,MK Served with Toasted Croutons and
Herb Cream
€8.50

Main Course

Donegal Seafood Linguini MK,G,SP,N,E,F,M,C

King Prawns, Fresh Clams and Mussels with Garlic, Ginger, Chilli, Cherry Tomato,
Toasted Bruschetta

€23.50

Slaney Valley Lamb Shank CY, MK, SP

Slow Cooked in a rich Merlot Glaze, Champ, Root Vegetables and Shallot Jus

€26.00

Prime Irish Hereford Sirloin Steak MK, SP, CY

With a choice of Peppercorn Sauce or Garlic Butter

€28.00

(If on a residential dinner package or Table d'Hôte menu – supplement €7)

Supreme of Roast Monaghan Chicken SP, MK

Free Range Chicken, Buttered Asparagus, Prosecco and Pancetta Cream

€24.50

*The above Main Courses are served with
Melange of Vegetables & Potatoes*

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

Main Course

Setanta Steak Burger Stack MD,MK,E,G

Double Hereford Beef Patti, Rocket, Melted Brie, Bacon, Tomato, Barbeque Relish, Crispy Onions, Brioche Bun and Maris Piper Chips
€21.00

Creevy Pier Cod and Chips G,E, SP,E,MD

Fresh Atlantic Cod cooked in Crisp Panko Crumb, Tartar Sauce, Peas, Maris Piper Chips
€21.00

Spinach & Ricotta Tortellini MK,G,SP,N,E

Fresh Tomato and Basil Ragù with Pesto Genoise, Parmesan and Garlic Bread
€19.50

Fresh Tagliatelle Pasta Carbonara (VO) MK,G,SP,E

Fresh Pasta Ribbons Sautéed with White Wine, Smoked Bacon, Fresh Cream and served with Garlic Bread
€19.50

Vegetarian Menu is available on request

Additional Side Orders €4.00

Gluten = **G** Crustaceans = **C** Eggs = **E** Fish = **F** Molluscs = **M** Soybeans =
S Peanuts = **P** Nuts = **N** Milk = **MK** Celery = **CY** Mustard = **MD** Sesame
Seeds = **SS** Sulphites = **SP** Lupin = **L**

All 14 allergens are openly used throughout our kitchen, trace amounts may be present at all stages of cooking

If you have any food allergies or intolerances, please make a member of staff aware when placing your order

Desserts

Rhubarb, Vanilla and Strawberry Crumble G,MK,E

Sweet Pastry Case served with Ice Cream

€7.80

Belgian Chocolate Fondant G,E,MK

Warm Chocolate Ganache and Vanilla Ice Cream

€7.80

Home Made Ice-Cream Selection E,MK

Velvety Smooth, Chocolate Vanilla Bean and Strawberry with Rich Flavours

€7.80

Sticky Toffee Steamed Pudding E,MK,G

Served with Butterscotch Sauce and Ice Cream

€7.80

Baileys Croque en Bouche Cheesecake MK,G,SP,E

Filled with Caramel Profiteroles and Toffee Sauce

€7.80

Freshly Brewed Tea or Coffee

€3.70

Dear Valued Customer

In order to provide the best possible service for everyone, we unfortunately cannot split bills for large parties

Thank you

Coffee Menu

Americano	€3.70
Cappuccino	€3.70
Mocha	€3.70
Latte	€3.70
Espresso	€3.70
Irish Coffee	€6.80
Bailey's Coffee	€6.80
French Coffee	€6.80
Calypso Coffee	€6.80