

Appetisers

Grilled Marinated Chicken Satay ^{P,CY}

Fragrant Spiced Chicken, Coconut Milk, Lemongrass, Galangal,
Lime Leaves, Thai Salad and Spicy Peanut Sauce
€10.50

Japanese Style King Prawn Tempura ^{S,C,SS, Gw}

King Prawns Crisp Batter, Sweet Chilli Sauce
€12.50

Freshly Prepared Soup of the Evening ^{Gw,MK}

Served with Toasted Croutons and Herb Cream
€8.50

Forest Mushroom Risotto ^{MK,SP,Gw} (VGO)

Grilled Bruschetta, Arborio Rice, Parmesan Reggiano,
Lakeland Butter
€10.00

Panache of Melon and Tropical Sorbet ^{SP} (V)

Chilled Seasonal Melon served with Refreshing Sorbet
€9.50

Crispy Vegetable Spring Rolls ^{Gw,SP,S} (V)

Ginger, Chilli, Coriander, Soya and Spring Onions
€10.50

V = Vegetarian

*VGO = Vegan Option available on
request*

Main Course

Seared Fillets of Mediterranean Seabass

SP,F,MK,MD

Cherry Tomato Confit, Buttered Baby Spinach Leaves,
Beurre Blanc

€23.00

Roast Slaney Valley Lamb Rump

CY, MK, SP

Merlot Glaze, Root Vegetables Puree and Shallot Jus

€26.00

Irish Hereford Feather Blade Steak

SP, MK

Slow Cooked with Burgundy and Shallots, Potato Rosti and
Crisp Bacon Lardons

€24.50

Chorizo stuffed Chicken Supreme

Lemon, Garlic, Mozzarella, Basil and Pancetta

SP, MK, Gw, E

€23.00

Prime Irish Hereford Sirloin Steak

MK, G, 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)

*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

Crispy Thornhill Duck and Noodle Stir Fry

E,CY,S,Gw

Crispy Confit Duck Leg with Stir Fried Vegetables and Chow
Mein Noodles

€20.50

Fresh Penne Pasta Carbonara MK,Gw,SP,E

Fresh Pasta Quills sautéed with White Wine, Smoked
Bacon, Fresh Cream and served with Garlic Bread

€20.00

Vegetarian

Manchurian Vegetable and Noodle Stir Fry

,E,S,Gw (VGO)

Flash Fried Vegetables and Noodles served in a Piquant Sweet
Chilli and Ginger Glaze

€19.50

Potato Rosti & Grilled Goats Cheese MK,SP (VGO)

Red Onion Jam, Peppernata, Cherry Tomato Confit, Rocket, Balsamic

€19.50

Penne Pasta, Tomato Basil & Mushroom Ragu G,E,MK,SP

Fresh Pasta Quills sautéed with White Wine and Forest
Mushrooms, Tomato Ragu and Parmesan served with Garlic
Bread

€19.50

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

Desserts

Bramley Apple and Blackberry Crumble **G,MK,E**

Sablée Pastry Base served with Ice Cream

€7.80

Chocolate & Hazelnut Brownie **E,MK,N**

Warm Chocolate Ganache and Vanilla Ice Cream

€7.80

Ice-Cream Selection **E,MK,SP**

Velvety Smooth, Chocolate Vanilla Bean and Strawberry
with Rich Flavours

€7.80

Forest Berry Pavlova **MK,E,SP**

Ice Cream, Fresh berries with Lakeland Cream and Red
Berry Sauce

€7.80

Creamed Mascarpone Cheesecake **MK,G,SP,E**

Digestive crumb with Crème Anglaise and fresh Fruits

€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

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