

## Appetisers

### Grilled Chicken Caesar Salad G(Wheat),CY,E,MK

Grilled Chicken Breast, Cos Salad, Toasted Croutons, Parmesan and Creamy Dressing  
€10.50

### Japanese Style King Prawn Tempura S,C,SS, G(Wheat)

King Prawns Crisp Batter, Sweet Chilli Sauce  
€12.50

### Freshly Prepared Soup of the Evening G(Wheat),MK Served with Toasted Croutons and Herb

Cream  
€8.50

### Warm Salad of Toasted Goat's Cheese

Baby Leaf Salad and Heather Honey Dressing  
€10.00

### Panache of Melon and Tropical Sorbet SP (V)

Chilled Seasonal Melon served with Refreshing Sorbet  
€9.50

### Crisp Fried Panko Garlic Mushrooms G(Wheat),E (V)

Served with Garlic and Herb Mayonnaise, Micro Cress  
€10.00

*V = Vegetarian*

*VGO = Vegan Option available on request*

## Main Course

### Grilled of Atlantic Salmon 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, Creamed Champ and Crisp Bacon Lardons  
€24.50

### Manor Farm Roast Chicken Supreme SP,MK

Served in a Creamy Prosecco and Smoked Bacon Cream  
€23.00

### Prime Irish Hereford Sirloin Steak MK,G(Wheat),SP,CY

With a Choice of Peppercorn Sauce or Garlic Butter  
€29.00

*(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

### Roast Thornhill Duck Breast CY,SP,MK

Fondant Potato, Root Vegetable Puree and Orange Jus

€26.00

### Fresh Penne Pasta Carbonara MK,G(Wheat),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,G(Wheat) (VGO)

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

€19.50

### Potato Rosti and Grilled Goat's Cheese MK,SP (VGO)

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

€19.50

### Penne Pasta, Tomato Basil and Mushroom Ragu G(Wheat),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 (Wheat, Rye, Barley, Oats)** Crustaceans = **C** Eggs = **E**  
Fish = **F** Molluscs = **M** Soybeans = **S** Peanuts = **P** Nuts = **N**  
**(almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, macademia/Quensland nuts)** Milk = **MK** Celery = **CY**  
Mustard = **MD** Sesame Seeds = **SS** Sulphites = **SP** Lupin = **L**

## Desserts

### **Bramley Apple and Berry Crumble** G(Wheat),MK,E

Sablée Pastry Base served with Ice Cream

€7.80

### **Chocolate and Hazelnut Brownie** E,MK,N(Hazelnut)

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

### **Belgian Chocolate Profiteroles** MK,E,SP

Choux Buns, Chantilly Cream and rich Chocolate sauce

€7.80

### **Creamed Mascarpone Cheesecake** MK,G(Wheat),SP,E

Digestive Crumb with Crème Anglaise and Fresh Fruits

€7.80

### **Freshly Brewed Tea or Coffee**

€3.90

*Dear Valued Customer*

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

*Thank you*

Americano	€3.90 <sub>MK</sub>
Cappuccino	€3.90 <sub>MK</sub>
Mocha	€3.90 <sub>MK</sub>
Latte	€3.90 <sub>MK</sub>
Espresso	€3.90
Irish Coffee	€7.20 <sub>MK</sub>
Bailey's Coffee	€7.20 <sub>MK</sub>
French Coffee	€7.20 <sub>MK</sub>
Calypso Coffee	€7.20 <sub>MK</sub>