

Appetisers

Duck and Apple Croquettes CY,E,MK,SP, G (Wheat)
Mixed Baby Leaves, Cider Dressing, Whiskey Apple Chilli
Chutney
€11.00

Japanese Style King Prawn Tempura
S,C,SS, G(Wheat)
King Prawns Crisp Batter, Sweet Chilli Sauce
€13.00

Mulroy Bay Mussels MK,M,G,Wheat
Baked with Lakeland Garlic Butter and Panko Herb Crumb
€11.00

Freshly Prepared Soup of the Evening
G(Wheat),MK
Served with Toasted Croutons and Herb Cream
€8.00

Warm Salad of Toasted Goat's Cheese MD,MK
Baby Leaf Salad and Heather Honey Dressing
€11.50

Panache of Melon and Tropical Sorbet SP (V)
Chilled Seasonal Melon served with Refreshing Sorbet
€10.30

Killeshandra Oyster Mushroom Bruschetta
G (Wheat),E ,MK (GFO)
Served in a Garlic, Shallot and Garden Herb Cream,
Parmesan and Toasted Ciabatta Croutes
€10.50

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

€24.00

Slow Roast Slaney Valley Lamb CY,MK,SP

Merlot Glaze, Root Vegetables Puree and Shallot Jus

€27.00

Irish Hereford Feather Blade Steak SP,MK

Slow Cooked with Burgundy and Shallots, Creamed Champ
and Crisp Bacon Lardons

€25.50

Manor Farm Roast Chicken Supreme SP,MK

Served in a Creamy Prosecco and Smoked Bacon Cream

€24.00

Prime Irish Hereford Sirloin Steak

MK,G(Wheat),SP,CY

With a Choice of Peppercorn Sauce or Garlic Butter

€30.00

(If on a residential dinner package or Table d'Hôte menu – supplement €8)

*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
€27.00

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
€20.50

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
€20.30

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

Red Onion Jam, Pepperonata, Cherry Tomato Confit, Rocket, Balsamic
€20.30

Penne Pasta, Fresh Tomato and Basil Ragù

G(Wheat),E,MK,SP

Fresh Pasta Quills sautéed with White Wine, Tomato Ragù and Parmesan served with Garlic Bread
€20.30

Additional Side Orders €4.20

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, macadamia/Queensland Nuts) Milk = **MK** Celery = **CY**
Mustard = **MD** Sesame Seeds = **SS** Sulphites = **SP** Lupin = **L**

Desserts

Bramley Apple and Berry Crumble G(Wheat),MK,E
Served with Ice Cream
€8.20

Chocolate and Hazelnut Brownie E,MK,N(Hazelnut)
Warm Chocolate Ganache and Vanilla Ice Cream
€8.20

Ice-Cream Selection E,MK,SP
Velvety Smooth, Chocolate Vanilla Bean and Strawberry
with Rich Flavours
€8.20

Wexford Strawberries and Profiteroles
MK,E,SP,G Wheat
Choux Pastry Buns, Chantilly Cream, Strawberries and Ice
Cream served in a Rich Belgian Chocolate Sauce
€8.20

Creamed Cheesecake of the Day
MK,G(Wheat),SP,E
Digestive Crumb with Crème Anglaise and Fresh Fruits
€8.20

Freshly Brewed Tea or Coffee
€4.10

Dear Valued Customer

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

Thank you

Mocha €4.10 MK

Latte €4.10 MK

Espresso €4.10

Irish Coffee €7.20 MK SP

Bailey's Coffee €7.20 MK SP

French Coffee €7.20 MK SP

Calypso Coffee €7.20 MK SP