

## Sample Conservatory Dinner Menu 2019

### Starters

<b>Soup of the Day</b> Served with Wheaten Bread	<b>€8</b>
<b>Crispy Chicken Wings</b> (MU, MI, C, E) Choice of BBQ or Louisiana hot sauce Served with Cashel Blue Cheese dip & Celery Stick	<b>€10</b>
<b>Flat Bread</b> (G, MI, N) Spiced Lamb, Pomegranate, Yogurt, Pine Nuts & Mint <b>Vegetarian Option Available</b>	<b>€12</b>
<b>Oak Smoked Salmon Sushi Rolls</b> (F, SB, SE, G) With Pickled Ginger, Wasabi paste, Soy Dipping Sauce, Wasabi Sesame Seeds	<b>€12</b>
<b>Foie Gras &amp; Chicken Liver Pate</b> (G, MI, SD) Served with Fig & Apple Chutney, Blackberry Port Gel & Charred Sour Dough Crostini	<b>€12</b>
<b>Mediterranean Falafel's</b> Served with Beetroot Hummus & Black Olive Tapenade	<b>€10</b>

### Salads

<b>Caesar Salad</b> (G, MI, E, SB, MU) Served with Warm Sliced Chicken Crispy Pancetta, Garlic Croutons, Parmesan Shavings & Caesar Dressing	<b>€15</b> <b>St €10</b>
<b>Superfood Salad(V)</b> Rocket, Baby Kale, Spinach leaf, Toasted Sunflower Seeds & Pomegranate, Spring & Red Onion, Diced Beetroot, Roasted Sweet Potato, Pea Shoots, Avocado, Grated Carrot, Rape Seed Oil & Lemon Dressing	<b>€15</b>
<b>Add Chargrilled Chicken</b>	<b>€20</b>
<b>Add Chargrilled Steak Strips</b>	<b>€24</b>
<b>Add Chargrilled King Prawns</b>	<b>€20</b>

### Children's Menu

<b>Main</b>	<b>€8.50</b>
<b>Dessert</b>	<b>€5.00</b>
<b>2 Courses</b>	<b>€12.50</b>

Chicken Nuggets  
Spaghetti Bolognese  
Mini Beef Burger  
Sausages  
Children's Desserts

**Kids Brownie**  
Served with Vanilla Ice Cream

**Kids Smarties Cookie**  
Served with Honeycomb Ice Cream

**Selection of Ice Cream**  
Served with Chocolate Sauce & White Chocolate Buttons

### Mains

<b>Thai Red Curry with Chicken</b> (SB) Served with Fragrant Rice, Crispy Poppadum Topped with Fresh Coriander	<b>€17</b>
<b>Vegetarian option</b>	<b>€15</b>
<b>Spinach &amp; Ricotta Tortellini</b> (G, MI) Tomato & Roasted Red Pepper Sauce, Olives Sundried Tomatoes Topped with rocket & fresh Ricotta Cheese	<b>€18</b>
<b>Add Chargrilled Chicken</b>	<b>€23</b>
<b>Castle Durrow Angus Beef Burger</b> (G, MI, MU, E) Served in a Brioche Bun, Topped with Cheddar, Pancetta, Onion Ring & Burger Sauce	<b>€18</b>
<b>Classic Fish &amp; Chips</b> (G, F, E, MU, SB) Served with Mushy Peas, Tartar Sauce & Wedge of Lemon	<b>€18</b>
<b>Orange &amp; Mint Marinated Roast Chicken Supreme</b> (MI) Served with Patatas Brava's, Chorizo Green Beans Topped Raita & Coriander	<b>€20</b>
<b>Pan Seared Seabass Fillet</b> (F, C, M) Served with Spinach & Cauliflower Puree, Seasonal Vegetables, Roast Pumpkin, Capers & lemon Butter	<b>€24</b>
<b>Chargrilled Steaks</b>	
<b>10oz Irish Angus Striploin of Beef</b> (MI)	<b>€27</b>
<b>7oz Fillet of Beef</b> (MI)	<b>€30</b>
<b>Add Chargrilled King Prawns</b>	<b>€5</b>
Served with Home Cut Skinny Fries, Portabella Mushroom & Crispy Onion Ring Choice of Peppercorn & Brandy Sauce or Béarnaise Butter	
<b>Sides</b>	
<b>Honey &amp; Balsamic Roasted Seasonal Vegetables</b>	<b>€4</b>
<b>Castle Durrow Fried Potatoes</b>	<b>€4</b>
<b>Portion of Skinny Fries</b>	<b>€3.50</b>
<b>Portion of Castle Durrow Onion Rings</b>	<b>€3.50</b>
<b>Side Salad</b>	<b>€3.50</b>
<b>Seared Greens</b>	<b>€4</b>

**A discretionary service charge of 10% will be added to your bill on tables of eight and above**

### Allergen Information

Cereals Containing Gluten= G Crustaceans = CR Eggs= E Fish=F Peanuts=PE Soybeans= SB Milk= MI Nuts= N Celery= C Mustard= MU Sesame= SE Sulphur Dioxide= SD Lupin= L Molluses=  
MO, \*Cereals containing Gluten: Wheat= W Spelt= S Khorasan= K Rye= R Barley= B Oats= O\*\* Nuts: Almonds= 1 Hazlenuts= 2 Walnuts= 3 Cashews= 4 Pecan= 5 Brazil= 6 Pistachio= 7  
Macademia/ Queensland= 8