



GLENEAGLE

Starters

Oak Smoked Salmon pickled cucumber with Dill Sour Cream 417112

Chef's Soup of the evening

Brown soda bread and white bread roll 1wl 10161719111

Fivemiletown Goats Cheese baked with honey and seeds, squash chutney, melba toast and crudities 1w|3|6|7|9|10|11|12

Chicken Wings
Louisiana hot sauce, blue cheese dip, celery sticks 3 | 7 | 9 | 10 | 12

Mains

Roast Turkey Breast and Baked Ham

herb stuffing and cranberry infused Gravy 1w161719112

Baked Fillet of Salmon potato gratin, broccoli Stems, white wine chive Cream 4161719112

Tagliatelle Pasta button mushrooms, spinach, leek, broccoli, Cream and Parmesan 1wl 31617112

Slow Braised Irish Lamb Shank
Sautéed Cabbage and Cumin, Creamed Mash, redcurrant and rosemary Jus 61719112

SUPPLEMENT DISHES

Rib Eye Steak €6.50 Prime Irish Fillet Steak €9.00 61719112

Steaks served with sautéed onions, mushrooms, roasted vine cherry tomatoes

& chips with a choice of peppercorn sauce or garlic butter

Desserts

French Pear Slice with apricot glaze and crème patisserie 1wl 31617112

Chocolate Fudge Cake with chocolate sauce and chocolate ice cream 1w131617112

Warm Apple Pie
Served with custard and vanilla ice cream 1w131617112

Allergens:

Barley: 1b, Oats: 1o, Wheat: 1w | Crustaceans: 2 | Eggs: 3 | Fish: 4 | Peanuts: 5 | Soy Beans: 6 Milk: 7 | Almonds: 8a, Hazelnuts: 8h, Walnuts: 8w, Pecans: 8pe2 | Celery: 9 | Mustard: 10 | Sesame Seeds: 11 | Sulphites: 12 | Lupin: 13 | Mollusks: 14