



WELCOME

THE MANAGEMENT & STAFF OF THE GLENVIEW HOTEL EXTEND A VERY WARM WELCOME TO YOU AND YOUR GUESTS. MANY THANKS FOR CHOOSING TO DINE WITH US HERE IN WOODLANDS RESTAURANT.

ALL OF THE PRODUCE USED IN THE KITCHEN IS THE VERY BEST FROM THE "GARDEN OF IRELAND". ON OCCASION, IN ORDER TO MAINTAIN A SENSE OF VARIETY AND QUALITY OVER THE COMING SEASON, WE MAY REQUIRE SOURCING SOME PRODUCE FROM FURTHER AFIELD.

WE DO HOPE YOU ENJOY YOUR VISIT TO THE WOODLANDS RESTAURANT AND WE LOOK FORWARD TO SEEING YOU AGAIN IN THE FUTURE

BON APPÉTIT

FROM THE TEAM

BRIAN MCNAMARA      KARL QUINN  
GENERAL MANAGER      DEP. GENERAL MANAGER

SANDEEP PANDEY      PAUL MURRAY  
HEAD CHEF      RESTAURANT MANAGER



Two AA Rosettes for  
Culinary Excellence



### SIGNATURE DISHES FROM THE TEAM

SOME THE DISHES WE FEATURE ON OUR MENUS FROM TIME TO TIME  
HAVE BEEN DEVELOPED IN VARIOUS COMPETITIONS BOTH AT HOME &  
ABROAD. THIS YEAR WE HAVE HAD CHEFS WINNING AWARDS IN VARIOUS COMPETITIONS  
AROUND THE COUNTRY.

MOST OF OUR DISHES CAN BE PREPARED TO ACCOMMODATE OUR COELIAC GUESTS AND  
OTHER DIETARY REQUIREMENTS.

PLEASE NOTIFY US OF ANY SPECIAL REQUESTS.

AMRAN BIN YAHAYA  
SR. SOUS-CHEF

SATYAM SAHNI  
JR. SOUS CHEF

SAM FAULL  
CHEF DE PARTIE

AOIFE SHORTT  
CHEF PATISSERIE



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## WOODLANDS DINNER MENU

### STARTERS

#### BULLFORD FARM

**SALAD OF SEASONAL VEGETABLES, GOATS CHEESE CROQUETTE**

**(INSPIRATION FROM OUR LOCAL FARM)**

(WHEAT, EGGS, FISH, PEANUTS, MILK, NUTS, MUSTARD, SESAME SEEDS)

€7.95

**TRADITIONAL IRISH OAK SMOKED SALMON & DRESSED MIXED SEAFOOD**

**PICKLED CUCUMBER, RED PEPPER COULIS**

(WHEAT, EGGS, FISH, PEANUTS, MILK, MUSTARD, SESAME SEEDS)

€9.50

**HOMEMADE SOUP OF THE DAY**

**HERB OIL**

(PLEASE CHECK WITH SERVER AS PER DAILY SOUP ALLERGEN)

€6.95

**SPINACH & GARLIC MARINATED GRILLED JUMBO PRAWNS**

**CANTALOUPE MELON, MANGO & CHILLI CAVIAR, BALSAMIC GLAZE**

(SHELLFISH, MUSTARD, SESAME SEEDS)

€11.00 (DINNER PACKAGE SUPPLEMENT ~ €2.50)

**PRESSED CONFIT DUCK LEG TERRINE**

**RAINBOW BEETROOT, FRUIT JELLY, PRUNES PUREE**

(WHEAT, EGGS, FISH, PEANUTS, MILK, NUTS, MUSTARD, SESAME SEEDS)

€7.50





## MAIN COURSES

### ROAST OF THE DAY

#### TRADITIONAL ACCOMPANIMENTS

(MILK, MUSTARD)

€17.95

PAN ROASTED Tournedos of Beef Fillet & Braised Beef Cheek

**Burnt Onion Puree, Sauté Wild Mushroom, Red Wine Jus**

(MILK, MUSTARD)

€ 27.50

(DINNER PACKAGE SUPPLEMENT - €4.50)

PAN FRIED FILLET OF SILVER HILL DUCK

**Broad Beans, Duck Croquette, Leek & Spinach Timbale, Berry Jus**

(EGGS, PEANUTS, MILK, NUTS)

€17.95

PAN ROASTED SUPREME OF IRISH CHICKEN

**Basil Mash, Petit Ratatouille, Herb Jus**

(DAIRY)

€15.50

PAN FRIED FILLET OF MONKFISH SALTIMBOCCA

**Champ Mash Potato, Sea Asparagus, Golden Beetroot, Lobster Bisque Sauce**

(FISH, SHELLFISH, MILK, MUSTARD)

€17.95

A handwritten signature in black ink, appearing to be 'J. E.' or similar.



## VEGETARIAN

HOMEMADE SOUP OF THE DAY

**HERB OIL**

(WHEAT, EGGS, FISH, PEANUTS, MILK, NUTS, MUSTARD, SESAME SEEDS)

€6.95

BULLFORD FARM

**SALAD OF SEASONAL VEGETABLES, GOATS CHEESE CROQUETTE**

**(INSPIRATION FROM OUR LOCAL FARM)**

(WHEAT, EGGS, FISH, PEANUTS, MILK, NUTS, MUSTARD, SESAME SEEDS)

€7.95

TOSSED SEASONAL SALAD GREENS

**GARLIC & MUSTARD VINAIGRETTE**

(VEGAN)

€6.95

WILD MUSHROOM RISOTTO

**BASIL OIL, PARMESAN CHEESE (OPTIONAL)**

(WHEAT, EGGS, FISH, PEANUTS, MILK, NUTS)

€13.95

CANNELLONI OF AUBERGINE & BRAISED MEDITERRANEAN VEGETABLES

**FETA CHEESE, TOMATO & ROASTED RED PEPPER COULIS**

(WHEAT, EGGS, FISH, PEANUTS, MILK, NUTS, MUSTARD, SESAME SEEDS)

€13.95

ELEMENTS OF INDIAN VEGETABLE CURRY

**BASMATI RICE, COCONUT AND SAFFRON SAUCE**

(VEGAN)

€13.95



## DESSERTS

€7.95

WARM RASPBERRY & PISTACHIO FRANGIPANE TART

**VANILLA ICE CREAM**

(WHEAT, EGGS, MILK, NUTS)

NEW SEASON RHUBARB AND WEXFORD STRAWBERRY

**POACHED, FRESH, JELLY, MERINGUE DROPS**

(MILK, NUTS)

SHARING DESSERT FOR TWO

**SAUCES AND ACCOMPANIMENTS**

(WHEAT, EGGS, MILK, NUTS)

TROPICAL SUNSET

**HOMEMADE PINEAPPLE SEMIFREDDO WITH A COCONUT COCKTAIL**

(WHEAT, EGGS, MILK, NUTS)

COCAO BERRY CHOCOLATE POT WITH COCONUT GANACHE

**BANANA & GINGER PUREE, CHOCOLATE SOIL**

(EGGS, MILK, NUTS)

TEA	€2.50
SELECTION OF LOOSE LEAF TEA'S	
FROM OUR TEA TROLLEY	€3.10
<i>(SUMMER BERRIES, APPLE FRUITS, GREEN TEA, PEPPERMINT, ENGLISH, ROOIBOS VANILLA, EARL GREY)</i>	

COFFEE	€2.75
CAPPUCCINO	€2.75
LATTE	€3.75
ESPRESSO	€3.00
AMERICANO	€2.85
DOUBLE ESPRESSO	€3.45



**SIDE DISHES**

**€3.95**

**FRENCH FRIES**

**GLAZED BABY CARROT**

**ROCKET & SUNDRIED TOMATO HINTED COUS COUS**

**CREAMED POTATOES**

**TOSSED SEASONAL SALAD GREENS**



**FOOD ALLERGIES & INTOLERANCES**

OUR GUEST ARE ADVISED THAT ALL OUR DISHES MAY COME IN CONTACT WITH ALL 14 ALLERGENS, DIRECTLY OR INDIRECTLY. PLEASE NOTIFY A MEMBER OF STAFF IF ANY FOOD MAY CAUSE ALLERGIC REACTION PRIOR TO ORDER.

**IN HOUSE PACKAGES AND UPGRADES**

CONSERVATORY BISTRO PACKAGE UPGRADING TO WOODLANDS DINNER MENU -€5.00  
(PLEASE NOTE SUPPLEMENT CHARGE IS APPLICABLE ON ALL DISHES)