



GLENVIEW HOTEL
& LEISURE CLUB

Woodlands

DINNER MENU

STARTERS

Tossed Cajun Chicken Salad

Crispy Bacon, Garlic Croutons, Salad Greens, House Dressing (1, 3, 8, 7, 11, 10)

Fried Smoked & Fresh Fish Cake

Pineapple & Red Pepper Salpicón, Tomato & Onion Salsa (1, 2, 4, 3, 8, 7, 11, 6, 10)

Pressed Ham Hock & Apricot Terrine

Pickled Vegetables, Red Onion Marmalade, Toasted Brioche (1, 3, 8, 7, 11, 10)

Homemade Soup of the Day

Garlic Croutons (1, 3, 8, 7, 11, 10)

Goats Cheese & Honey Roll, Coated in Coriander Crumb

Pickled Beetroot, Roasted Pear, Hazelnut Oil (1, 3, 8, 7, 11, 10)

Spinach & Garlic Marinated Grilled

Tiger Prawns**

Watermelon, Mango & Chilli Sauce (1, 2, 3, 8, 7, 11, 10)

MAIN COURSES

Pan Fried Dry Aged Irish Beef Fillet Steak

Confit Baby Potato, Sautéed Wild Mushroom, Pan Jus (7, 10)

Slow Cooked Roast of the Day

Traditional Accompaniments (7, 10)

Pan Fried Fillet of Cod

Potato Cake, Samphire, Pepper Salsa (7, 10, 4, 2, 6, 11)

Pan Fried Chicken Fillet with Garlic & Rosemary

Champ Mash, Sautéed Bacon & Spinach, Herb Jus (7, 1, 10)

World Cuisine, Home Flavours

Here we feature one of the traditional dishes from various parts of the world, showcasing different types of cooking with careful and unusual combination of ingredients and utilising best of Irish Produce

Moroccan Lamb Tajine Paprika & Cinnamon

Mediterranean Cous Cous, Honey Yoghurt (8, 1, 10)

All main courses are served with a selection of fresh vegetables.

SIDES

French Fries

Creamed Potatoes

Tossed Seasonal Salad Greens

Mélange of Vegetables

Tenderstem Broccoli with Toasted Almonds

Truffle & Parmesan Fries**

DESSERTS

Warm Sticky Toffee Pudding

Vanilla Ice Cream (1, 8, 3, 7)

Lemon Meringue Tart

Fresh Berries (1, 8, 3, 7)

Homemade Baileys Cheese Cake

Chocolate Sauce (1, 8, 3, 7)

Callebaut Dark Chocolate Brownie

Vanilla Ice Cream (Gluten, 1, 8, 3, 7)

Allergen Information

1. Wheat 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts
6. Soybeans 7. Milk 8. Nuts 9. Celery 10. Mustard
11. Sesame Seeds 12. Sulphites 13. Shellfish 14.

To make a reservation please call 087 4280486 or book through Open Table

** supplement applicable to inclusive packages

Food Allergies & Intolerances: Guests are advised that all our dishes may come into contact with all 13 allergens, directly or indirectly. Please let us know if any food may cause allergic reaction prior to ordering



GLENVIEW HOTEL
& LEISURE CLUB

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VEGETARIAN DINNER MENU

STARTERS

Superfood Salad

Spiced Avocado, Quinoa, Sundried Tomatoes, Olives, House Dressing.

(Vegan Version Available)

(1, 3, 6, 7, 10)

Goats Cheese & Honey Roll, Coated in Coriander Crumb

Pickled Beetroot, Roasted Pear, Hazelnut Oil

(1, 7, 8, 10)

Duo of Galia & Watermelon

Fresh Berries, Fruit Sorbet

(Vegan)

Homemade Soup of the Day

Garlic Croutons

(1, 3, 7, 8, 10, 11)

Allergen Information

1. Wheat 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts
6. Soybeans 7. Dairy 8. Nuts 9. Celery 10. Mustard
11. Sesame Seeds 12. Sulphites 13. Shellfish

MAIN COURSES

Malaysian Yellow Curry with Aubergine, Courgette & Tofu

Basmati Rice, Tossed Side Salad

(Vegan)

(10)

Petit Ratatouille & Feta Cheese Tart

Basil Oil

(1, 3, 7)

Spinach & Ricotta Tortellini

Tomato & Basil Sauce, Tenderstem Broccoli

(1, 7, 10)

Cumin & Coriander Hinted Falafel & Hummus

Crudites, Tossed Salad, Flat Bread

(8, 10, 11)

Wild Mushroom Risotto

Tossed Side Salad, Herb Oil

(Vegan Version Available)

(7, 8)

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