

Woodlands Restaurant

€49.50

Starters

Traditional Prawn Cocktail in a Marie Rose Dressing

Compressed Melon, Baby Gem, Lemon, Capers, Red Onion
(Contains Gluten, Egg, Fish, Shellfish, Soya)

Local Goats Cheese & Honey Roll, Coated in Coriander Crumb

Pickled Beetroot, Roasted Pear, Hazelnut Oil
(Contains Gluten, Nuts, Dairy)

Homemade Soup of the Day

Garlic Croutons
(Contains Gluten, Eggs, Nuts, Dairy, Sesame, Mustard)

Tossed Cajun Chicken Salad

Julienne Greens, Garlic Croutons, House Dressing
(Contains Gluten, Eggs, Nuts, Dairy, Sesame, Mustard)

Fried Fish Cake with Smoked Cod and Confit Salmon

Hinted with Chili & Lime, Cucumber Spaghetti, Tomato & Onion Salsa
(Contains Gluten, Egg, Fish, Shellfish, Soya)

Main Courses

Roast Prime Sirloin of Irish Hereford Beef

Carrot Emulsion, Creamed Potatoes, Homemade Yorkshire Pudding, Thyme Jus
(Contains Dairy, Mustard)

Grilled Fillet of Salmon

Celeriac Puree, Lime & Pepper Salsa, Herb Oil
(Contains Fish, Dairy, Nut, Sesame)

Pan Seared Chicken with a Garlic & Herb Marinade

Tenderstem Broccoli, Herb Jus
(Contains Gluten, Dairy)

Roast Turkey & Honey Baked Ham

Sage & Onion Stuffing, Roast Potatoes, Cranberry Sauce
(Contains Gluten, Eggs, Nuts, Dairy, Sesame, Mustard)

Vegan Malaysian Curry with Seasonal Vegetables

Basmati Rice, Tossed Side Salad, Poppadum
(Contains Gluten, Nuts, Dairy)

Dessert Buffet

(All Contains Gluten, Eggs, Nuts, Dairy)

Extensive Selection of Desserts Crafted by Our Pastry Chef Adrian & Chef Anton