



GLENVIEW HOTEL
& LEISURE CLUB

Dinner Selector

MENU

(Guide pricing only due to the current fluctuating costs of Lamb and Beef)

Please Choose 1 Starter,
2 Mains and 1 Dessert

(The final menu price is based on the higher priced main course)

Where a client chooses 2 main course options, client must choose 1 meat and 1 fish

Starters

Smoked Fresh Fish Cake

With Spring Onion & Coriander, Tomato & Onion Salsa

(1, 3, 4, 7, 8, 10, 11)

Tossed Goats Cheese Salad

With Roasted Red Peppers, Dressed Leaves, Beetroot, House Vinaigrette

(1, 7, 8)

Tasting of Galia & Watermelon

Seasonal Berry Compote

Homemade Soup of the Day

Garlic Croutons

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

Home Smoked Chicken Salad with Crispy Bacon

Sunblused Tomato, Pickled Red Onion, Sweet Chilli Dressing

(1)

Traditional Cork Oak Smoked Salmon

Capers, Lemon, Red onion

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

(Add an extra starter for added supplement of
€3.00 per person)

Allergen Information

1. Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts
6. Soybeans 7. Dairy 8. Nuts 9. Celery 10. Mustard
11. Sesame Seeds 12. Sulphites 13. Lupin 14. Molluscs

Main Courses

Roast Leg of Wicklow Lamb

Rosemary Jus

(7, 10, 11)

Roast Prime Sirloin of Irish

Hereford Beef

Thyme Jus

(7, 10, 11)

Slow Roast Turkey & Honey

Baked Ham

Savoury Stuffing, Cranberry Sauce

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

Pan Seared Marinated Breast of Chicken

Herb Jus

(7, 10)

Grilled Chicken Stuffed with Rocket, Mozzarella & Sun Blushed Tomatoes

Mustard & Tarragon Sauce

(7, 10)

Grilled Fillet of Salmon

Beetroot Salsa

(7)

Herb Crusted Baked Fillet of Irish Cod

Pepper Salsa

(1, 7, 8)

Homemade Broccoli, Red Pepper & Goats Cheese Quiche

Tossed Side Salad, Herb Oil

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

Spinach & Ricotta Tortellini

Tomato & Basil Sauce

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

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

Contact our Events team to make a booking
or for further information:

Email: events@glenviewhotel.com | Tel : + 353 1 2740045

Food Allergies & Intolerances: Guests are advised that all our dishes may come into contact with all 14 allergens, directly or indirectly. Please let us know if any food may cause allergic reaction prior to ordering



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Desserts

Warm Apple & Cinnamon Crumble

Caramel Sauce
(1, 3, 7, 8)

Fresh Fruit Meringue Nest

Fruit Coulis
(3, 7, 8)

Homemade Lemon Meringue Tart

Seasonal Berries
(1, 3, 7, 8)

Chef's Assiette of Desserts

Duo of Sauces
(1, 3, 7, 8)

Strawberry Custard Tart

Creme Chantilly
(1, 3, 7, 8)

Double Swiss Chocolate Mousse

Mango Coulis
(1, 3, 7, 8)

American Oreo Biscuit Cheesecake

Chocolate Sauce
(1, 3, 7, 8)

Freshly Brewed Tea and Coffee

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Glenview Suite Selector Dinner Menu

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1 Starter

2 Main Courses

1 Dessert

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course)

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