



Dine with Wine Menu

Warm Bruschetta of Spinach with Portobello Mushrooms,
balsamic glazed crisp leaf salad and shaved aged pecorino cheese ^(6,7,12,13)

Homemade Soup of the day, served with farmhouse breads ^(6,7,12)

Signature Homemade Chicken Liver Parfait, served with plum and apple chutney and warm toasted brioche ^(6,7,12,13,11,8,9)

Classic Caesar Salad, with crisp baby gem lettuce with our signature Caesar dressing tossed with garlic croutons,
aged parmesan cheese and topped with crispy bacon ^(11,6,7,3)

Baked Herb-crust Fillet of Wild Cod roast pepper champ, grilled asparagus and sun-dried tomato coulis ^(6,7,3,12)

Certified Irish Angus 10oz Centre Cut Sirloin, aged and marinated, chargrilled
served with crispy onion stack, proper chips, cognac and peppercorn sauce €10 supplement ^(11,6,7)

Clayton Hotels Signature Certified Angus Steak Burger,
prime hand minced Angus chuck steak burger, in a soft brioche bun.
mature red cheddar, beef tomato and crisp gem lettuce, served with twice cooked chunky chips ^(6,7,13,11)

Penne Al Funghi Porcini, with Porcini Mushrooms bound in a rich leek and asparagus veloute
with garlic and herb toasties ^(6,7,12)

Pan-fried Chicken Breast, with creamy champ mash, smokey bacon cream and parma ham crisp ^(6,7,12,9)

Selection of Local Artisan Dairy Ice-creams served in a crisp wafer basket with silky butterscotch sauce ^(14,8,6,7,3)

Deep filled Apple Pie with sauce anglaise and vanilla bean ice-cream ^(3,6,7)

Raspberry and White Chocolate Roulade with raspberry compote and fresh cream ^(3,8,7)

Baileys and Toblerone Cheesecake served with a duo of fruit coulis ^(3,8,6,7,5)

Tea or coffee

€58 per couple

(sample menu subject to change)

Allergen Index

No.1&2: Shellfish

No. 3: Fish

No. 4: Peanuts

No. 5: Nuts

No. 6: Cereal containing gluten

No. 7: Milk

No. 8: Soya

No. 9: Sulphur Dioxide

No. 10: Sesame Seeds

No. 11: Egg

No. 12: Celery and Celeriac

No. 13: Mustard

No. 14: Lupin