

Ath Luain Restaurant

Sample Menu

TO START

Freshly Made Soup of the Day

Served with selection of breads

(6, 7, 9, 12)

Four Seasons Salad

Bacon & Croutons with House Dressing

(6, 9, 11, 13)

Creamy Chicken & Mushroom Vol au Vent

Panache of Chicken & Mushroom cooked in a White Wine & Cream Sauce served in Crisp Puff Pastry Case

(6, 7, 9, 12)

Goats Cheese

Boille Goats Cheese with Sun Dried Tomato, Croutons
Fraises Lettuce & Chive Salad Oriental Vinaigrette

(6, 7, 11, 13)

Black Pudding & Chorizo

Warm Black Puffing, Chorizo & Mushroom with Ribbon
Salad, Honey & Mustard Dressing

(6, 11, 13)

MAIN EVENT

Roast Sirloin of Beef

Horseradish Tartlet, Red Wine Gravy

(6, 7, 8, 9, 11, 13)

Roast Turkey & Baked Ham

Herb Stuffing & Cranberry Tartlet

(6, 7, 8, 9, 10, 11)

Shamrock Chicken

Wrapped in Bacon, Black Pudding & Chorizo Stuffing
Sweet Chili Coconut Sauce

(6, 7, 8, 9, 10, 11)

Grilled Fillet of Seabass

Lemon & Herb Chardonnay Cream Sauce

(1, 2, 3, 7, 9)

Fillet of Salmon

Dill Sauce

(1, 2, 3, 7, 9)

Carbonara

Creamy Mushroom Sauce

Chicken may be added on request

(6, 7, 9, 12)

Vegetable Spring Rolls

Sweet Chili Sauce

(6, 7, 8, 11, 12, 13)

Crispy Half Roast Duckling (€8 Supplement)

Classic Orange & Cointreau Reduction

Black Cherry & Plum Compote

(7, 8, 9, 12)

10OZ Sirloin Steak (€8 Supplement)

Sauté Mushrooms & Onions

Garlic Butter or Pepper Sauce

(7, 8, 9)

SOMETHING SWEET

Tonight's Chef's Trio of Desserts

(5, 6, 7, 8, 9, 11)

Freshly Brewed Tea & Coffee

Please note that although some of our dishes contain gluten; allergen 6 they can be altered to make them gluten friendly.

Allergen Information- (1 & 2) = Shellfish, Crustaceans, Molluscs (3) = Fish (4) = Peanuts (5) = Nuts (6) = Cereals containing Gluten (7) = Milk Products (8) = Soya (9) = Sulphur (10) = Sesame Seeds (11) = Eggs (12) = Celery (13) = Mustard (14) = Lupin