

Dinner Set Menu

€49.99 - 3 Courses/Tea/Coffee

Starters

Thai Fishcake

Soy & Ginger Glaze, Harissa Mayo (1, 4, 5, 7, 12, 13)

Chicken & Bacon Salad

Mixed Leaf Salad, Garlic Croutons, Parmesan & Caesar Salad Dressing (3, 4, 7, 13)

Golden Fried Soft Brie

Homemade Red Currant Jam (1, 5, 7, 13)

Soup of the Day

(5, 7, 9, 14)

Classic Prawn Cocktail

Iceberg lettuce, Brandy Maryrose Sauce, Cherry Tomatoes & lemon Wedge (1, 9, 10, 13, 14)

Spiced Beef

Pickled red Onion & Garlic Aioli (1, 4, 5, 6c, 7a, 13, 14)

Main Courses

Thyme Marinated Chicken Supreme (GF)

Roast Vegetables, Mushroom Sauce & Roast Potatoes (5, 9, 14)

Fish of the Day (GF)

Please ask server for details (4, 5, 10, 12, 14)

*Springfort Signature Beef * (GF)*

Chunky Roasted Root Vegetables & Rich Gravy (5, 9, 14)

10 oz Sirloin Steak (€6 Supplement)*

Wild Mushrooms, Baby Spinach & Homemade Onion Rings

(Cooked to your liking)

Served with Crispy Skinny Chips or Side Order (5, 7, 14)

Roast Stuffed Turkey & Baked Ham

Thyme & Onion Stuffing, Roast Gravy (4, 5, 7, 9, 14)

Spinach & Ricotta Ravioli

Baby Spinach, Blue Cheese, White Wine Cream Sauce & Garlic Bread (1, 5, 7a, 7d, 14)

*** All our Beef is of Irish Origin**

Desserts

Warm Bramley Apple Deep Dish Pie

Vanilla Ice Cream & Crème Anglaise (1, 5, 7)

Baileys Cheesecake

Chocolate Sauce & Fresh Cream (5, 7a, 7c, 14)

Flourless Chocolate Brownie (GF)

Chocolate Sauce & Ice Cream (1, 5, 6a)

Wild Berry Meringue Roulade (GF)

Berry Sauce & Fresh Chantilly Cream (1, 5, 14)

Espresso Crème Brûlée (GF)

Almond Biscotti 1, 5, 6a, 7a – Gluten, Wheat (in the biscotti)

Traditional Christmas Pudding

Brandy Custard & Vanilla Ice Cream (1, 2, 3, 4, 5, 6a, 7a, 7b, 14)