

Dinner Set Menu

€49.00 - 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 & Balsamic Salad Dressing (3, 4, 7, 13)

Golden Fried Soft Brie

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

Soup of the Day

Brown Soda Bread (5, 7, 9, 14)

Confit Duck Leg

Pickled Beetroot, Orange Segment, Vinaigrette Salad & Red Wine Jus (4, 9, 13, 14)

Chicken Liver Pate

Toasted Brioche Bread & Plum Sauce (4, 9, 13, 14)

Main Courses

Thyme Marinated Chicken Supreme (GF)

Roast Vegetables, Buttered Cabbage, White Wine & Creamy Mushroom Sauce & Roast Potatoes (4, 5, 9, 14)

Fish of the Day (GF)

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

Springfort Signature Beef * (GF)

Creamy Mashed Potato, Chunky Roasted Root Vegetables & Rich Gravy (4, 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 Leg of Lamb

Creamy Mashed Potato, Chunky Roasted Vegetables, Mix Garden Green Vegetables,

Duck Fat Roast Potatoes & Rich Gravy (4, 5, 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)

Flourless Chocolate Brownie (GF)

Chocolate Sauce & Ice Cream (1, 4, 5, 6a)

Vanilla Crème Brûlée

Crunchy Almond Biscotti (6a, 6d, 7a) / Biscotti Free Option Available GF (1, 5)

Praline Meringue Roulade (GF)

Roast Hazelnut & Fresh Chantilly Cream (1, 5, 6d, 14)

Oreo Cheesecake

Chocolate Sauce & Fresh Cream (4, 5, 6a, 7a, 14)

Sticky Toffee Pudding

Toffee Sauce, Vanilla Ice Cream & Fresh Cream (1, 4, 5, 7a)