

Dinner Set Menu

€42.50 - 3 Courses / Tea / Coffee

Starters

Thai Fishcake

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

Chicken & Bacon Salad

Mixed Leaf Salad, Cherry Vine Tomatoes, Garlic Croutons, Balsamic Reduction Glaze (3, 4, 7, 13)

Golden Fried Soft Brie

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

Soup of the Day

(5, 7, 9, 14)

Confit Duck Leg

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

Goat's Cheese Tartlet

Pickled Beetroot, Cashew Nut, Red Onion Marmalade & Candy Pear (1, 4, 5, 6c, 7a, 13, 14)

Main Courses

Thyme Marinated Chicken Supreme (GF)

Roast Vegetables, Buttered Cabbage, White Wine & Bacon Cream 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 Leg of Lamb

*Creamy Mashed Potato, Chunky Roast Vegetables, Mix Garden Green Vegetables,
Duck Fat Roast Potatoes (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)

Cherry, Brandy & Chocolate Cheesecake (5, 7a, 7c, 14)

Flourless Chocolate & Walnut Brownie (GF)

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

Praline & Caramel Meringue Roulade (GF)

Toffee Sauce (1, 5, 6b, 6d, 14)

Espresso Crème Brûlée (GF)

Shortbread Butter Biscuit (1, 5)

Lemon Meringue Pie

Lemon Curd & Fresh Meringue (1, 2, 5, 6a, 7a)