

Dinner Set Menu

€35.00 - 3 Courses/Tea/Coffee

Starters

Lucey's Spiced Beef

Pickled Red Onion & Horseradish Mayonnaise (1)

Traditional Salted Mini Cod Fishcakes

Panko Crumb, Saffron Garlic Aioli, Pickled Cucumber (1, 5, 7, 12, 13)

Classic Chicken Caesar Salad

Gem Lettuce, Smoked Pancetta, Parmesan Shavings & Crispy Sourdough Crostini (1, 5, 7, 14)

Golden Fried Soft Brie

Homemade Red Currant Jam (5, 7, 13)

Soup of the Day

(ask your server for details of allergens)

Main Courses

Thyme Marinated Chicken Supreme

Koffman Cabbage & White Wine Cream Sauce (5, 14)

Fish of the Day

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

Springfort Signature Beef *

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

10oz Black Angus Sirloin Steak* (€6 Supplement)

Wild Mushrooms & Baby Spinach *Cooked to your liking* (4, 5, 7, 14)

Served with Chunky Chips or Side Order

Spinach & Ricotta Ravioli

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

* All our Beef is of Irish Origin

Desserts

Blueberry Crème Brûlée

Gluten Free Butter Biscuit GF (1, 5)

Butterscotch Apple Crumble

Vanilla Ice Cream (1, 5, 6, 7)

Our Flourless Chocolate Brownie

Chocolate Sauce & Ice Cream (1, 5, 7)

Tiramisu Cheesecake

Boudoir Biscuit (1, 5, 7)

Baked Alaska

Italian Meringue, Rum & Raisin Ice Cream (1, 5, 7, 14)

ALLERGENS

Listed below are the 14 major food allergens

1 – Eggs / 2-Lupin Products / 3-Sesame Products / 4-Soya Products / 5-Dairy Products / 6-Tree Nuts / 7-Gluten /
8- Peanuts / 9-Celery / 10-Crustaceans / 11-Molluscs / 12-Fish / 13-Mustard / 14-Sulphites

Please ask the server if you would like any further information regarding the dish of your choice.