

Dinner Menu

€49.99 3x course meal with tea/coffee

Starters

Thai Fishcake

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

Cajun Chicken & Bacon Salad

Mixed Leaf Salad, Garlic Croutons, Balsamic 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)

Goat's Cheese Tartlet

Cherry Tomatoes, Mixed Roast Nuts, Red Onion Marmalade & Candy Pear (1, 3, 4, 5, 6c, 6b, 6c, 6d, 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)

Half Roast Duck

Creamy Mashed Potato, Chunky Roast Carrots, Braised Red Cabbage, Duck Fat Roast Potatoes & Berry Jus (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)

Baileys Cheesecake

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

Flourless Caramel & Chocolate Brownie (GF)

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

Lemon Swiss Roll

Lemon Curd & Fresh Chantilly Cream (1, 5, 7a, 14)

Vanilla Crème Brûlée (GF)

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

Eton Mess

Wild Berry Compote with Fresh Chantilly Cream (1, 5, 7)



SPRINGFORT HALL
COUNTRY HOUSE HOTEL