



GLENSIDE HOTEL

HOTEL | WEDDINGS | DINING

*In the heart of the Boyne Valley*

[Document title]

# Celebration Menu

€29 Per Person

(Please Note Supplement for Steak)

## Starters

Homemade cream of vegetable soup *v*) 7, 9

Panko breaded button mushrooms

*with garlic mayo (v) 1, 3, 4*

Orange scented Duck Liver Pate

*With toast rounds, butternut squash, spiced apple & caramelised onion 1, 7*

Classic Caesar salad

*with cos lettuce, croutons, smoked bacon, Caesar dressing & parmesan shavings 1, 3, 4, 7, 10*

Glenside chicken wings

*with celery spears, cooling blue cheese crème fraiche – a choice of Jack Daniels honey BBQ or Glenside hot sauce 7, 9*

Smoke house fish cakes

*with rocket salad, lemon & horseradish crème fraiche 1, 4, 7*

## Main Courses

Supreme of chicken

*Chargrilled lemon & tarragon chicken with roasted red pepper cream sauce on a bed of tagliatelle 7*

Hotpot chicken & smokey bacon pie *1, 7*

Charred pork tenderloin

*Stuffed with mozzarella, jalapeno & chorizo, wrapped in smoked pancetta on roast new potatoes & spiced passata 10*

Roasted sirloin of prime Irish beef

*with Yorkshire pudding soufflé & horseradish sauce 1, 7, 9, 10*

Roast herb & butter basted Turkey & honey glazed ham

*with sage butter, onion stuffing & rich meat glaze 1, 9*

Goats cheese risotto

*with roast butternut squash, baby spinach & crushed pistachios (v) 1, 7, 8*

Steak

*10oz Sirloin - €5 supplement*

*8oz Fillet - €7 supplement*



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## Desserts

**Homemade apple & black forest berry crumble**

*served with vanilla ice cream & light custard duo 1, 3, 7*

**Cheesecake of the day**

*Please ask your server for details 1, 7*

**Profiteroles**

*Cream filled & topped with caramel & chocolate sauce 1, 7*

**Chocolate brownie**

*with a touch of orange & sliced almond, topped with warm Belgian chocolate sauce & vanilla ice cream 1, 3, 8*

**Selection of ice cream 7**

**Tea & Coffee**

### Allergen Information

Please note that all 14 allergens are openly used throughout our kitchen & trace amounts may be present at all stages of cooking. Please ask your server for specific allergy information on each of our dishes.

1 = Cereals containing gluten, 2 = Crustaceans, 3 = Eggs, 4 = Fish, 5 = Peanuts, 6 = Soybeans, 7 = Milk, 8 = Nuts, 9 = Celery, 10 = Mustard, 11 = Sesame Seeds, 12 = Sulphur Dioxide & Sulphites, 13 = Lupen, 14 = Molluscs, V= Vegetarian, GF=Gluten Free

[www.glensidehotel.ie](http://www.glensidehotel.ie)