



**GLENSIDE HOTEL**

HOTEL | WEDDINGS | DINING

*In the heart of the Boyne Valley*

[Document title]

## Starters

### Homemade Country Vegetable Soup €4

*Topped with crunchy croutons & served with freshly baked bread (V) 7,9*

### Classic Seafood Chowder €8

*Fresh salmon, smoked coley, prawns & green shelled mussels with crispy dipping bread 2,4,7,9,12,14*

### Flat Cap Breaded Panko Mushroom €7

*With golden fried button mushrooms & a garlic & mayonnaise drizzle (V) 1,3,4*

### Breaded Golden Fried Brie Wedges €7

*Served with onion marmalade (V) 1,3,7*

### Orange Scented Homemade Duck Liver Pate €7

*With crisp ciabatta wafers & light spiced apple & caramelised onion finish 1,7*

### Cardini Caesar Salad €7

*With torn romaine leaves, garlic croutons, finely grated parmesan, crispy smoked bacon & classic Caesar dressing (V)*

*Why not add one of the following: Grilled Chicken Strips €3.50, Sautéed Prawns €5.50 1,3,4,7,10*

### Chicken Wings... Your Way €8

*Crisp finish wings with celery spears & cooling blue cheese crème fraîche  
Choose your dip: Jack Daniels Honey & BBQ or Our House Hot Sauce 7,9*

### Golden Dipped Calamari €8

*With deep fried parsley, cayenne pepper & aioli 1,3,4,7,10*

### Vintage Prawn Cocktail €9

*On shredded baby gem lettuce, diced cucumber & zesty marie rose sauce 2,3,7*

### Steamed Mussels €9

*Tossed in a light chardonnay & cream sauce with crunchy white bread 7,14*



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## Main Courses

### Pan fried Chicken Escallops €17

*Finished with fresh wilted spinach, crisp Italian pancetta & a light mozzarella & mushroom cream sauce 7*

### Hotpot Chicken & Smokey Bacon Cream Pie €16

*With a puff pastry top hat & served with classic green house salad 1,7*

### Classic Chicken Kiev €18

*Filled with melted garlic & herb butter & accompanied by crisp onion strings 7*

### Slow Cooked Beef Cheek €17

*Topped with honey roasted parsnip crisps set on a bed of wholegrain mustard champ 9*

### Seared Pork Tenderloin €18

*Finished in a rich honey & balsamic glaze with chargrilled asparagus tips on Dijon mustard champ 10*

### Baked Fillet of Hake

*Grilled to perfection with a tasty broth of mussels, saffron & new potatoes 4, 14*

### Golden Fried Scampi €22

*With pea puree & homemade tartare sauce 1,2,3,7*

### Over Roasted Salmon Fillet €18

*With a symphony of steamed vegetables & our own light hollandaise sauce 3,4*

### Creamy Risotto €14

*Laced with asparagus, freshly squeezed lemon juice, chopped dill & crisp toasted garlic ciabatta (V) 1,7*



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## The Steaks

*Our steaks are 21 day matured for extra tenderness & enhanced flavour, cooked to your liking on our char- grill & accompanied with a sautéed onion & mushroom compote*

6oz Fillet €19

8oz Fillet €26

10oz Dry Aged Sirloin €24

*Your Steak is served with a unique choice of complimentary sauces served on the side – please choose from the following: Brandy peppercorn 7,10 Garlic butter 7 Mushroom Cream 7 Jack Daniels €2.50 Sauté prawns in cream 2,7 €5.50*

## Sides & Accompaniments

All dishes are served with your choice of one of the following (vegetable bowl included with each meal)  
Additional sides €3 per portion

Creamy mashed potato 7

Hand cut chips

Skinny fries

Cheddar & chive croquet potato 1,7

Garlic potato with cream & melting cheddar 1,7

Creamed spinach & smoked bacon 7

Sautéed mushrooms 7

Onion strings 1,7

Glenside House Salad

## Our Suppliers

*All of our Beef is 100% Irish. Our Beef & Poultry is supplied by Jim Coyle, Dromena Meats, Castlebellingham, Co Louth, Keelaghan's Meats Ashbourne, Co Meath, Dawn Meats, Dublin & Corrib Foods, Dublin. Our Seafood is supplied by Gerry Cannon Seafoods, Balbriggan, Co Dublin. Our Fruit & Vegetables are supplied by James Nugents & Sons*



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## Desserts

**Strawberry & White Chocolate Cheesecake €5 1,7**

**Homemade Apple & Black Forest Berry Crumble €4**

*Served with a duo of vanilla ice cream & light custard 1,3*

**Profiteroles €4**

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

**The Gallery Chocolate Brownie €5**

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

**Sticky Toffee Pudding €5**

*With a generous dollop of freshly whipped cream 1*

**Fresh fruit Pavlova €5**

*With vanilla cream, fresh seasonal fruit & dark chocolate curls 3*

### Tea & Coffee

Bewley's Tea €2.50

Americano €2.50

Cappuccino €2.90

Espresso €2.50

Latte €2.90

Mocha €3

Herbal Tea €2.50

### Liquor Coffees

Irish Coffee €6

Bailey's Coffee €6

French Coffee €7

Calypso Coffee €6

Venetian Coffee €6

Mexican Coffee €6

## 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