



GLENSIDE HOTEL

HOTEL | WEDDINGS | DINING

In the heart of the Boyne Valley



EASTER SUNDAY LUNCH



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AOGÁN, KAREN AND ALL OF THE STAFF AT THE GLENSIDE
WOULD LIKE TO WISH YOU A VERY HAPPY EASTER

STARTERS

Homemade Country Vegetable Soup accompanied with freshly baked breads

Golden Fried Panko Breaded Mushrooms with garlic mayo

Orange Scented Duck Liver Pate with mini toast rounds, spiced apple & butternut squash chutney

Caesar Salad with Crisp Smoked Bacon, finely grated parmesan and homemade caesar dressing

Flaked Puff Pastry Vol au Vent with chicken & wild mushroom cream sauce

Tian of Mixed Seafood Marie Rose on crisp leaves with brown bread

MAIN COURSES

Roast Sirloin of Beef with cracked pepper, herb crust and Yorkshire pudding

Roast Stuffed Turkey & Ham with sage and onion stuffing & cranberry sauce

Roast Loin of Bacon with herb & onion stuffing & light parsley cream

Roast Leg of Lamb with mint reduction, sage stuffing & red wine jus

Roast Pork Loin on wholegrain mustard champ with cider jus

ABOVE SERVED WITH A MELANGE OF FRESH MARKET VEGETABLES & MASH POTATOES

Paprika Spiced Chicken with red bell pepper shallots, sauté string beans,
fennel cream sauce and lightly seasoned garlic and herb potatoes

Oven Baked Fillet of Salmon with lemon caper beurre blanc, roasted vine tomatoes,
chargrilled asparagus spears and roasted baby potatoes

Leek & Mushroom Tart with salt and pepper crust, crisp mozzarella,
panko top champ and roast vegetables

8oz Fillet Steak sautéed mushrooms, crisp string onions and a choice of sauce - €7.50 Supplement

10oz Sirloin Steak sautéed mushrooms, crisp string onions and a choice of sauce - €5.00 Supplement

DESSERT

Lemon & White Chocolate Cheesecake

Cream Filled Profiteroles topped with caramel & chocolate sauce

Banoffee Pie with fresh cream

Apple & Blackcurrant Crumble with fresh cream

Warm Death by Chocolate with vanilla cream & double chocolate mint ice cream

Selection of Ice Cream

Freshly Brewed Tea & Filtered Coffee

€26 per Person

*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=Molluses*