



HENRY'S CELEBRATION MENU - €35PP

Starters

HOMEMADE SOUP OF THE DAY Served with farmhouse Brown Bread (1,9)

VELVET CREAM CHICKEN & WILD MUSHROOM in Puff pastry Vol Au Vent (2,4,7,14)

CHICKEN WINGS YOUR WAY Crisp Finished Wings with Celery Spears & Cooling Cashel Blue Cheese Crème Fraiche
Choose your Dip – Jack Daniels Honey & BBQ, House Hot Sauce or Peri Peri (1,2,5,7,14)

GARLIC BREAD WITH CHEESE & House Salad (2,4,7)

CLASSIC CAESAR SALAD with Torn Romaine Leaves, Garlic Croutons, Finely Grated Parmesan
and Crisp Smoked Bacon and Light Caesar Dressing (2,4,5,7)

JD HONEY BBQ BABY BACK RIBS with Apple slaw (1,5,9,14)

Maining

BEEF AND ONION PIE Served with a Melange of Fresh Market Vegetables & Mash Potatoes (1,2,4,14)

ROAST STUFFED TURKEY & HAM with Sage and Onion Stuffing and Cranberry Sauce,
Served with Melange of Fresh Market Vegetables & Mash Potatoes (2,4,14)

ROAST SIRLOIN OF BEEF with Cracked Pepper and Herb Crust and Yorkshire pudding,
Served with Melange of Fresh Market Vegetables & Mash Potatoes (2,4,7,14)

BAKED BREAST OF CHICKEN KIEV

Coated in Seasoned Breadcrumbs and served with Garlic & Rosemary Cubed Potatoes and Sautéed Greens (2,7,9,14)

PENNE ARRABIATA Fresh Chilli & Garlic & Olive Oil Tomato Sauce with Fresh Torn Basil (2,4,14)

OVEN BAKED FILLET OF SALMON

with Long Stem Broccoli, Crushed New Potatoes, Cherry Tomatoes & Light Hollandaise Sauce (4,5,7)

THAI YELLOW VEGETABLE CURRY Stir fry Vegetables, Fresh Coriander, Basmati Rice, Chips & Poppadom (2,4,5,7,12,14)

GOLDEN FRIED SCAMPI with Pea Puree, House Tartare Salad & Hand Cut Chips (2,3,4,7) **(Supplement €7)**

8OZ FILLET STEAK with House Rub Served With Thick Or Thin Chips,
Sauté Mushrooms, Onion Rings and a Choice of Sauce (2,14) **(Supplement €9)**

10OZ SIRLOIN STEAK with House Rub Served With Thick or Thin Chips,
Sauté Mushrooms, Onion Rings and a Choice of Sauce (2,14) **(Supplement €7)**

CAJUN CHICKEN FAJITAS with A Sweetcorn Salsa, Chive Sour Cream and Fries (1,2,4)

Desserts

GLUTEN FREE CHOCOLATE BROWNIE with Vanilla Ice Cream and a Dark Chocolate Ganache (4,7,10,14)

BAILEYS & ROLO CHEESECAKE Served Freshly Whipped Cream & a Warm Butterscotch Sauce (2,4,7,14)

FRESH CREAM FILLED PROFITEROLES with A Warm Chocolate Sauce (2,4,7)

GLUTEN FREE STICKY TOFFEE PUDDING with a Vanilla Ice Cream & Belgian Chocolate Sauce (2,4,7)

HOMEMADE APPLE AND STRAWBERRY CRUMBLE with Crème Anglaise and Vanilla Ice Cream (2,6,7,10)

Allergens: 1.Celery, 2. Cereals containing gluten, 3. Crustaceans, 4. Eggs, 5. Fish, 6. Lupin, 7. Milk, 8. Mollusc,
9. Mustard, 10. Nuts, 11. Peanuts, 12. Sesame Seeds, 13. Soya, 14. Sulphur Dioxide (Sulphites)

"All meats are guaranteed Irish"

