

THE CLUB KITCHEN GROUP MENU

Dinner

3 COURSE €55 X 2 COURSE €40

STARTERS

SOUP OF THE DAY

Served with Home-Made Guinness Treacle Brown Bread

CHILLI GARLIC PRAWNS

Served with Toasted Sourdough Focaccia

PARMESAN AND HERB GNOCCHI

With Cavolo Nero and Brown Butter

MAIN COURSE

8oz SIRLOIN STEAK

Served with Grilled Mushroom, Cherry Tomato, Onion Rings, House Fries and Pepper Sauce

FISH & CHIPS

Beer Battered Haddock, Served with Chunky Pea and Mint Puree, Tartar Sauce and House Fries

PAPPARDELLE CHICKEN

In a White Wine Cream Sauce with Baby Spinach

RICOTTA AND SPINACH RAVIOLI

Served in a Rich Tomato Sauce

DESSERTS

BUTTERMILK PANNA COTTA

with Vanilla Bean Ice Cream

STICKY TOFFEE PUDDING

With Vanilla Bean Ice Cream

CLUB SUNDAE

Vanilla Bean Ice Cream, Brownie Bits, Chocolate Sauce and Whipped Cream

All beef is of Irish origin and sourced locally.

Please let us know if you have any allergies or dietary requirements. A list of allergens is available on request.
*Consuming raw beef may increase the risk of foodborne illness.

A 10% service charge will be added to groups of 6 or more.