

MENU

STARTERS



**CHEF'S VEGETABLE SOUP
BREAD ROLL**
2,7,12(BREAD-10,11)
(GF) (VEG)

**WILD ATLANTIC SEAFOOD
CHOWDER BREAD ROLL**
2,3,4,5,9,(BREAD ROLLS-10,11),12
(GF)

SPICY CHICKEN WINGS
FRANK'S HOT SAUCE BLUE CHEESE
DRESSING
BABY LEAF SALAD
1,2,9,11,12

CAESAR SALAD
COS LETTUCE, HOUSE SALAD, CAESAR
DRESSING, BACON, PARMESAN &
CROUTONS (10,11)
2,5,7,9,10,11,12

MAIN COURSES

**ROAST STUFFED TURKEY AND
HONEY BAKED HAM**
SEASONAL VEGETABLES, CREAMED
POTATOES, GRAVY & CRANBERRY SAUCE
2,7,9,10,11,12

OVEN BAKED FILLET OF COD
CREAMED POTATO, SEASONAL
VEGETABLES AND WHITE WINE SAUCE
2,5,12
(GF)

SLOW COOKED FEATHERBLADE OF BEEF
SEASONAL VEGETABLES, CREAMED POTATO
& RED WINE SAUCE
2,9,13,14
(GF)

BRAISED LAMB SHANK
WITH CREAMY MASH, SEASONAL
VEGETABLES & RED WINE JUICE
2,9,13, & 14
(GF)

ORIENTAL VEGETABLE STIR FRY
FRESH ORIENTAL VEGETABLES
WITH SAFFRON RICE
1,3,8,11,12
(V),(VEG)

ORIENTAL CHICKEN STIR FRY (GF)
FRESH ORIENTAL VEGETABLES
WITH SAFFRON RICE
8,12,3
(GF)

DESSERT

ASSIETTE PLATE
FRESH CREAM
1,2,6,9,10,11

**FRESHLY BREWED BEWLEY'S
TEA AND COFFEE**

PLEASE ASK YOUR SERVER FOR ANY DIETARY REQUIREMENTS. VEGAN OPTIONS AVAILABLE ON REQUEST.

1, EGGS/ 2, MILK/ 3, SHELLFISH/ 4, MOLLUSCS/ 5, FISH/ 6, PEANUTS/ 7, SESAME/ 8, SOYA/ 9, SULPHUR DIOXIDE/
10, NUTS/ 11, GLUTEN/ 12, CELERY/ 13, MUSTARD/ 14, LUPIN

(GF) = GLUTEN FREE, (V) = VEGAN, (VEG) = VEGETARIAN

THE BEEF SERVED IN THE CLAREGALWAY HOTEL IS OF IRISH ORIGIN AND FULLY TRACEABLE.