Bia&Co.
good food loves good company

MENU

STARTERS

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

WILD ATLANTIC SEAFOOD CHOWDER
WITH BREAD ROLL
2, 3, 4, 5, 9 (BREAD - 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 SALMON
CREAMED POTATO, SEASONAL VEGETABLES
AND WHITE WINE SAUCE
2, 5, 12
(GF)

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

ORIENTAL CHICKEN STIRFRY (GF)
FRESH ORIENTAL VEGETABLES &
SAFFRON RICE
8, 12,3

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

DESSERT

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

FRESHLY BREWED TEA AND COFFEE

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY ALLERGIES OR INTOLERANCES.

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

1.Cereals (containing gluten): 1A WHEAT (SPELT & KHORASAN), 1B RYE, 1C BARLEY, 1D OATS/ 2.CRUSTACEANS/ 3.EGGS/ 4.FISH/ 5.PEANUTS/ 6.sOYBEANS/ 7.MILK/ 8.NUTS: 8A ALMOND, 8B HAZELNUT, 8C WALNUT, 8D CASHEW, 8E PECAN, 8F BRAZIL, 8G PISTACHIO, 8H MACADAMIA/ 9.CELERY/ 10.MUSTARD /11. SEASAME SEEDS /12.SULPHUR DIOXIDE & SULPHITES /13. LUPIN /14.MOLLUSCS
V=vegan/VEG=vegetarian/GF=gluten free