



Welcome to the Glasshouse Hotel

Starters

Garlic Tiger Prawns and Chicory Bites
Shrimp Cocktail, Pickled Red Onion
2,4,8,11

Goats Cheese Brulee
Asparagus & Beetroot Salad
Parmesan Crisp
2,3,4

Pulled Ham Hock & Potato Slider
Piccalilli Mayonnaise, Red Pepper Concasse
Curly Endive
1,2,3,4

Sundried Tomato & Feta Slaw
Mint, Radicchio, Citrus Olive Emulsion
1,2,3,4

Homemade Fresh Soup of the Day
Bakery Breads
1,3,4,5

Mains

Grilled Sirloin Steak
Spanish Onion, Marquise Potato
Watercress Salad, Diane sauce (supplement €5.00)
2,3,4,5,12

Slow Cooked Honey Duck Breast
Calvados Reduction, Confit Wing
Apple & Raisin Tart, Mini Apple
1,2,3,4,5

Miso Glazed Monkfish
Yellow Split, Turtle Bean & Green Pea stew
Mild Curry Foam,
3,4,5,7

Five Spice Chicken Breast
Satay Cream, Gyoza, Black Radish
Duo of Scallion
3,4,5,8

Stuffed Savoy Cabbage
Orange Lentil Dahl, Chickpea and Pinenut
Tomato & Vodka Sauce, Capers and basil
4,6

Dessert

Blueberry, Lemon and White Chocolate Entremet
Lime Crispy, Lemon Sorbet
1,2,3,4

Banana sticky Toffee Pudding
Coconut Ice cream, Pan Tuille
Rum Sauce.
1,2,3,4,6

Milk Chocolate Ganache Millefeuille
Cremieux, Roast Pear, Granola Clusters
Frozen Yoghurt
1,2,3,4

Grappa Panna cotta
Roast Almond mouse, Dessert wine Jelly
Marinated Fresh Grape Salad
2,3,4,11

Selection of Soft Scoop Ice Cream
Baileys Butterscotch
1,2,3,4,6

Tea or Coffee

MENU SUBJECT TO CHANGE

Two Course Menu €35.00pp
Three Course Menu €45.00pp

After Dinner Drinks

Espresso Martini €9.00
VSOP Cognac €11.00
Crème de Menthe €5.00
Irish Coffee €6.50
Calypso Coffee €7.00
French Coffee €7.00
Baileys Coffee €7.00

Allergens

1. Gluten 2. Egg 3. Dairy 4. Soybeans
5. Celery 6. Nuts 7. Fish 8. Peanuts
9. Crustaceans 10. Molluscs 11. Sulphite Dioxide 12. Mustard 13. Sesame