



LEIXLIP MANOR
— AND GARDENS —

St. Patrick's Day Menu

Home Made Fish Cakes, house chilli dressing (1, 2, 7, 9, 11,)

Leek and Potato Soup (2, 9, 14)

Chicken and Mushroom, rich cream tarragon sauce, set in a puff pastry cup (1, 2, 9, 14)

Oak Smoked Salmon, chive cream, crunchy guinness croutons, rocket salad, house dressing (1, 2, 7, 12)

Honey Dew Melon, mint Crème fraîche, tropical fruit (2)

Honey Braised Bacon, cabbage, creamy mash, parsley sauce (2, 9, 12, 14)

Traditional Irish Stew, guinness bread (1, 9)

Roast Irish Beef, Yorkshire pudding, roast potatoes, red wine jus (1,9,14)

Braised Darn of Salmon, cream leek and lime, spinach dressing (2, 7)

Fillet of Chicken, stuffed with Clonakilty black pudding, mushroom sauce (1, 2, 9, 14)

Chef's Vegetarian option

All main courses are served with selection of vegetables and potatoes

Warm Bread and Butter Pudding, bailey's cream sauce (1, 2, 11)

Bramley Apple Crumble, vanilla custard or chocolate chip ice cream (1, 2, 9, 11, 14)

Vanilla and Blueberry Panacota, wild berry compote (2)

Chocolate Brownie, pistashio ice cream (1, 2, 3, 4, 9, 11, 14)

Freshly Brewed Tea or Coffee

€25 pp

Separate Children's Menu and Bar Menu also available

Allergens: 1. Gluten, 2. Dairy, 3. Peanuts, 5. Sesame, 6. Molluscs, 7. Fish, 8. Shellfish/Crustaceans

9. Soya, 10. Celery/Celeriac, 11. Eggs, 12. Mustard, 13. Lupine, 14. Sulphites