



Aghadoe Heights

HOTEL AND SPA



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## MAIN COURSE

### **BEEF BOURGUIGNON**

Slow Braised Beef, Smoked Bacon, Shallots, Tomato, Mushrooms, Red Wine Sauce

### **LAMB KORMA**

Slow-Roasted Lamb, Korma Sauce, Coriander, Raita, Naan

### **CHICKEN SUPREME**

Indian Curry, Crunchy Vegetables, Saffron Rice, Naan

### **ROAST SIRLOIN OF BEEF**

Duck Fat Roast Potatoes, Crispy Onions  
(€6 Supplement Applies)

### **100Z RIB-EYE STEAK**

Squash, Plum, Pistachio, Oats, Pontack Jus

### **RACK OF LAMB**

Crispy Potatoes, Eves organic smoked tomato Relish  
(€8 Supplement Applies)

### **100Z STEAK BURGER**

Red Onion Croquettes, Pink Peppercorn Sauce, Garlic Roasted Button Mushrooms

### **PORK SAUSAGE**

Pan-fried, Bubble and Squeak, Streaky Bacon, Shallot Sauce

### **SEAFOOD GRATIN**

Poached Shellfish and Fresh Fish, Tarragon Velouté, topped with Creamed Rooster Potato,  
Gratinated with Red Cheddar

### **CRAB & HADDOCK**

Chunky Fishcakes with Peperonata, Lemon Aioli, Crispy Capers

### **HAKE FILLET**

Steamed, Lemon and Dill Cream, Confit Lemon



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## SALADS

**GOLD RIVER BABY LEAVES**

**ROOSTER POTATO, SPRING ONIONS, SWEET RED ONIONS & MAYONNAISE**

**PENNE PASTA, BASIL, CONFIT TOMATO & TOASTED PINE NUTS**

**COS LETTUCE, CROUTONS, SALTY BACON, PARMESAN & CAESAR DRESSING**

**COLESLAW WITH CHIVES AND CRUNCHY BACON**

**TOSSED SEASONAL SALAD**

**ROAST BEETROOT, GREEK YOGURT, RUBY GRAPEFRUIT, TOASTED ALMONDS**

**MOROCCAN STYLE COUSCOUS, RAISINS, MINT**

**BROCCOLI, TOMATO, FETA, HAZELNUT**

**TOASTED SEEDS, COURGETTE, APPLE, CARROT BUTTERMILK SLAW**

**GRANNY SMITH, CELERY, WALNUT, POMMERY MUSTARD DRESSING, VINTAGE CHEDDAR**



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## DESSERTS

### **MANGO MOUSSE**

Passion Fruit Gel, Vanilla Ice Cream

### **RASPBERRY & CHOCOLATE TART**

Chantilly Cream, Raspberry Crisp

### **CAPPUCCINO CHEESECAKE**

Caramel Ice Cream, Short Bread

### **APPLE MADEIRA**

Cinnamon Cream, Caramel Sauce

## PRICING

**CHOICE OF 2 MAIN COURSES & TEA/COFFEE:  
€29.50 PER PERSON**

**ADD SOUP COURSE: €6.50 PER PERSON**

**ADD DESSERT: €6.50 PER PERSON**