

Kiltevena Room Restaurant

Seasoned Dressed Mushrooms with a Garlic and Herb Dip

(Gluten, Lactose, Egg)

Smoked Salmon Salad with a German Potato Salad & Horseradish Cream

(Gluten, Lactose, Fish)

Homemade Cream of Vegetable Soup

(Lactose, Celery, Sulphites)

Chicken & Wild Mushroom Vol au Vent

(Egg, Celery, Crustaceans)

Trio of Melon with Blackcurrant Sorbet

(Gluten, Lactose)



Prime Roast Irish Striploin of Beef with Yorkshire pudding and a Red Wine Gravy

(Gluten, Lactose, Soya, Sulphites)

Honey Roast ½ Duckling with Garlic Potato and a Caramelized Orange Sauce

(Lactose, Soya)

Supplement of €5.00

Herb and Garlic Seasoned Dressed Supreme of Chicken with a Wild Mushroom Sauce

(Gluten, Lactose, Egg, Sulphites)

Grilled Sea Bass Fillets with a Tomato, Chilli and a Pineapple Salsa and Basil Oil

(Gluten, Lactose, Celery, Fish)

Roast Stuffed Turkey & Ham with a rich homemade Gravy & Cranberry Sauce

(Gluten, Lactose, Soya, Sulphites)

Prime 10 oz. Striploin Steak with grilled Mushrooms, sautéed Onions and a cracked Pepper Sauce

(Soya, Lactose)

Supplement of €5.00

Baked Field Mushroom with Goats Cheese, Pepperonata and Red Onion Marmalade on a bed of buttered

Tagiatelle

(Gluten, Lactose, Egg, Celery, Mustard)



Warm Apple Pie with Vanilla Sauce and Ice Cream

(Gluten, Lactose, Egg, Soya, Sulphites)

Raspberry Pavlova Roulade with Berries & Fresh Cream

(Egg)

Warm Chocolate Fudge Cake with Honeycomb Ice Cream

(Gluten, Lactose, Egg, Soya)

Selections of Ice Creams in a Wafer Basket with warm Chocolate Sauce

(Gluten, Lactose)



Freshly Brewed Tea/Coffee

3 Course Meal with Tea/Coffee €27.50 per person

2 Course Meal with Tea/Coffee €22.50 per person