

THE



BISTRO

DINNER

STARTERS

Soup Of The Day

(ask server in relation to allergens)

Gin & Beetroot Cured Sea Trout

Caper Flowers, Smoked Horseradish, Aioli, Lemon & Dill Olive Oil Dressing
€9.50 (3)(4) (10)(12)

Natural Smoked Haddock

Pearl Barley Risotto, Soft Poached Free Range Egg, Crispy Chicken Skin €9.50 (1c)(3)(4)(7)(9)(12)

Crispy Butter Milk Chicken

Buttermilk Chicken Thigh Bites, Served With Celery Stick and a Sriracha Mayonnaise
€9.50 (1a)(3)(7)(9)(10)

Warm Goats Cheese

Roast Beetroot, Figs, Paprika Almonds, Shaved Crouton, With a Drizzle of Truffle Honey €9.50 (1a)(3)(7)(8a)(10)(12)

Spicy BBQ Cauliflower Meat Free Wings

Garnished with Shredded Scallion, Toasted Sesame Seeds, Accompanied by Carrot & Celery €8.95 (1a)(6)(9)(11)

SALADS

Mexican Salad

Marinated Cherry Tomatoes, Avocados, Pomegranate Seeds in a Crisp Iceberg Leaf Cup, Dressed with a Peanut & Sesame Seed Dressing, Accompanied by Homemade Corn Tortilla Crisps
€10.50/€17.95 (1a)(3)(4)(5)(7)(10)(11)(12)

Grilled Warm Chicken & Poached Pear Salad

With Blue Cheese, Toasted Walnuts, Dressed Baby Gem Leaves, Chorizo Crisps,
€10.50/€17.95 (1a)(3)(7)(8c)(12)

ALLERGENS

1. Cereals (a) Wheat (b) Rye (c) Barley (d) Oats
2. Crustacean 3. Egg, 4. Fish, 5. Peanuts (ground nuts)
6. Soybeans 7. Milk & products thereof, Lactose.
8. Nuts (a) Almonds (b) Hazelnuts (c) Walnuts (d) Cashews (e) Pecan (f) Brazil (g) Pistachio (h) Macadamia (tree nuts).
9. Celery 10. Mustard 11. Sesame seeds 12. Sulphur Dioxide/Sulphites 13. Molluscs 14. Lupines.

MAIN COURSES

Beef Burger

Double 4oz Hereford Beef Burger with Beef Tomato, Carrigaline Garlic and Herb Cheese, Crisp Leaves, Ranch Sauce in a Soft Brioche Bun Accompanied by Fries and Coleslaw
€19.95 (1a)(3)(7)(10)(12)

Pan Fried Cod Fillet

King Oyster Mushroom, Grilled Asparagus, Poached Mussels, Chunky Chips, Sweet Pea
€24.95 (1a)(4)(7)(9)(10)(12)(13)

Pan Fried Tiger Prawn & Chorizo Gnocchi

Red Peppers, Edamame Peas, Freshly Grated Grana Padano Parmesan Cheese
€24.95 (1a)(2)(3)(7)(9)(12)

10 oz. Ribeye Steak

Cooked to your Liking with Balsamic Glazed Pearl Onions, Sautéed Chestnut Mushrooms, Chunky Fries, With a Choice of Garlic Butter or Whiskey Pepper Sauce €32.95 (6)(7)(9)(12)

Seared Pork Fillet Medallions

Served with Roast Carrots, Tender Stem Broccoli, Champ Mash, Wild Mushroom & Tarragon Sauce Garnished with Apple Crisps, Crispy Leeks €24.95 (1a)(7)(9)(12)

Seared Duck Breast

Braised Red Cabbage, Butternut Squash Puree, Fondant Potatoes, and a Cranberry Marsala Reduction €27.95 (6)(7)(9)(12)

Confit Chicken Leg on The Bone

Served with a Spiced Sausage and Bean Cassoulet, Served with Smoked Bacon, Colcannon Mash €21.95 (1a)(6)(7)(9)(12)

Saffron Infused Risotto

Slow Roast Heirloom Tomatoes, Wild Mushroom, Baby Spinach, Artichoke Crisps Drizzled with Truffle Oil €19.95 (V) (4)(9)(12)

Traditional Fish & Chips

Fillet of Fresh Haddock in a Crisp Beer Batter, Salad, Fries, Mushy Peas, and Tartar Sauce
€21.95 (1a)(3)(4)(7)(12)

SIDES €4.50

Onion Rings (1a)(3)(7)

Sweet Potato Fries

Corn on the Cob (7)

Portobello Mushrooms (7)

Chunky Fries

Side Salad (7)



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