



Carrickdale
Hotel & Spa

Food Served

3.15 pm – 9pm (Mon – Fri)

3.15 pm – 6.45 pm (Sat)

4pm – 7pm (Sun)

Starters

Homemade Soup of the Day €6.50 (1,3,7,9)

Served with a crusty roll or fresh wheaten bread

Chicken Goujons €9.75 (1,3,5,6,7,8) Main Course €18.25

Crisp chicken Goujons with tossed salad, served with garlic mayonnaise or sweet chilli sauce

Carrick Gin Sticky Wings €9.75 (1,6,7,9)

Served with Celery Sticks & Crème Fraiche

Garlic Mushrooms €8.75 (1,3,6,7,10)

Golden crumbed mushrooms served with salad garnish & garlic mayonnaise

Caesar Salad €9.25 (1,3,6,7,10,12)

With Cos lettuce, crispy bacon, parmesan shavings, garlic croutons & Caesar dressing

Add chicken €9.75, Main Course with chicken €18.00

Prawn Pil–Pil €11.50 (1,2,3,6)

Prawns pan fried in a chilli & garlic butter, with cherry tomatoes, smoked paprika & garlic bread



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MAINS

Burger Bar

8oz Burger €18.90 (1,3,7,10,11,12)

With an Onion Ring & Peppered Sauce

Southern Fried Chicken Fillet Burger €18.50

Little Gem Lettuce & Coleslaw(1,3, 7,10,11,12)

From The Sea

Golden Crumbed Fillets of Plaice €18.50 (1, 3,
4, 6, 7, 14) served with Tartar Sauce

Baked Dorne of Salmon €22.00 *(1,4,6,8)

Served with Baby Potatoes & Prawns in a Light
Curried Cream Sauce

Chicken Dishes

Chicken or Beef Stir Fry* €20.50(1,6,9,10,14)

With Noodles & Oyster Sauce

Breaded Breast of Chicken €19.75 (1,3,12)

with grilled bacon & tomato

Chicken Curry €19.75* (1,5,6,9)

Breast of Chicken Curry served with Boiled Rice
and Naan Bread

Honey Chilli Chicken €20.50 (1,2,3,6,7)

Battered Chicken, Served with Onions, Peppers,
Rice & Prawn Crackers



Carrickdale Classics

Roast of the Day €19.95 * (1,7,9)

Choice of Beef, Lamb or Turkey & Ham with a panache of vegetables & creamed potatoes

Lasagne €16.90 * (1)(3)6)(7)

Homemade Beef Lasagne served with Tossed Salad, Coleslaw & Garlic Bread

Steak Sandwich €24.95(1,3,6,7,9,10,12)

10oz Sirloin Steak on garlic bread with sautéed onions & mushrooms

The above dishes are served with chips
*** Side orders not included in these dishes**

Side orders €4.00

Potatoes: Sautéed / Garlic / Creamed /
Sweet Potato Fries

French Fried Onions (1,3,6,7) / Sautéed
Mushrooms (6,7) / Broccoli Hollandaise
(3,7) / Buttered Carrots (7) / Tossed Salad /
Panache of Vegetables (7)



Vegetarian / Vegan

Starters €8.90

Chilled Melon Pearls with Fruit Coulis fresh
Fruit Garnish & Toasted Coconut (8)

Orange and Mixed Nut Salad with mixed
leaves red onion, Cherry Tomato, Grated
Carrot & Orange Vinaigrette dressing
(5,6,8,10)

Roasted Fennel & Beetroot Salad with Pesto
Dressing (6)

Main Course €18.95

Baked Pepper Stuffed with a Chilli Savoury

Rice Served with a Sweet Chilli Coulis (6)

Penne Pasta with a Sundried Tomato
Tapenade (1,6)

Vegetable Curry Served with Boiled Rice
(1,6,9,10)

Stir Fry Vegetables with Noodles & Chilli &
Ginger Sauce (1,6,9)



Sweets €8.00

Pavlova with Fresh Fruit & Cream (6,7)

Traditional Sherry Trifle (1,3,6,7)

Chef's Cheesecake (1,3,6,7)

Homemade Apple Pie (1,3,6,7)

Banoffee Pie (1,3,6,7)

Profiteroles filled with Fresh Cream
(1,3,6,7)

Selection of Ice Creams (3,7)

Chef's Hot Sweet of the Day (1,3,6,7,8)



Kid's Menu

Starters €4.00

Cream of Fresh Vegetable Soup
Choice of chilled apple or orange juice
Honeydew Melon with Fresh Berries

Mains €8.50

Chicken Goujons, Sausages, Burger or
Nuggets served with chips & beans
Spaghetti bolognaise
Lasagne With Homemade Chips

Mains €11.00

Roast Beef or Turkey & Ham served with
fresh vegetables & potatoes

Dessert €3.50

Jelly & Ice Cream

Selection of Ice Cream

Eton Mess

Dietary

Many dishes may be adapted to suit your dietary requirements, Please ask your server

(v) = Vegetarian

(c) = Coeliac option available

No Split Bills for Parties of over six people

Substances or Products causing allergies or intolerances as listed in Annex II of Regulation (EU) No 1169/2011

1. Cereals containing gluten, namely: wheat, rye, barley, oats and products thereof
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soybeans
7. Milk
8. Nuts
9. Celery
10. Mustard
11. Sesame seeds
12. Sulphur dioxide and sulphites
13. Lupin
14. Molluscs