

STARTERS

GARLIC MUSHROOMS

€11.70

breaded mushrooms with house salad & garlic mayonnaise. (1a,1b,1c,3,6,7,10,11,12)

CHICKEN GOUJONS

€12.00

southern fried chicken strips with sweet chilli sauce or garlic mayonnaise. (1a,1b,1c,3,6,7,12)

GOAT'S CHEESE SALAD

€13.50

served with rocket and beetroot topped with crushed walnuts. (6,7,8a,10,11)

CAJUN CHICKEN CAESAR SALAD

€12.00

cajun chicken, bacon, crisp baby gem lettuce, croutons & aged parmesan. (1a,3,6,7,10,12,13)

PRAWN PIL PIL

€14.70

(€3.50 supplement on dinner package)

pan fried prawns in chilli, garlic butter & smoked paprika served with garlic bread. (1a,2,3,6)

PRAWN COCKTAIL

€14.70

(€3.50 supplement on dinner package)

Dublin bay prawns with a rich marie rose sauce. (2,3,10,11)

VEGETABLE SOUP

€8.00

served with a crusty roll. (1a,1b,1c,3,6,7,9)

SEAFOOD CHOWDER

€13.70

(€3.50 supplement on dinner package)

served with homemade wheaten bread. (1a,2,4,7)

FISH

DEEP FRIED PLAICE

served with chips & tartar sauce. (1a,1b,1c,3,4,6,7,10)

€24.00

GRILLED SALMON

served with shrimp, leek & white wine sauce on a bed of champ. (1a,1b,1c,2,4,6,7,11,12)

€27.50

PAN FRIED FILLET OF HAKE

served with a lemon and herb butter, on a bed of champ & grilled asparagus (2,4,6,7)

€28.00

COD FILLET

baked with chilli & garlic served with tenderstem broccoli & creamed celeriac with sautéed potatoes (1a,1b,1c,4,6,7)

€28.00

GRILLED SEABASS

Served with a spring onion mash and chive butter (4,6,7,11)

€28.00

POULTRY

CHICKEN MARYLAND

breaded breast of chicken with a tomato, bacon & fruit fritters served with chips. (1a,1b,1c,3,6,7)

€26.00

SAUTÉED BREAST OF CHICKEN

sautéed breast of chicken served with sautéed potatoes with a choice of sauce: (1a,1b,1c,6,7,9,12)

€26.00

SANDEMAN: shallots, in sherry & cream Demi-glaze sauce. (6,7)

SPICY PEPPERED: cajun spiced, black pepper & whiskey cream sauce (6,7,8,10)

PAN FRIED DUCK BREAST

(€8 supplement on a dinner package)

with a redcurrant & onion relish with sautéed potatoes (1a,1b,1c,6,7)

€29.80

CARRICKDALE CLASSIC BEEF STROGANOFF

€29.50

strips of fillet steak with paprika, gherkins, mushrooms & onions served in a sherry cream with boiled rice (6,7,9,12)

ORIENTAL STEAK PIECES

€29.50

strips of fillet steak, pearl onion & peppers with soy & chilli sauce served with boiled rice (1a,6,11,12)

STEAKS

10oz FILLET

€42.00

(€12 supplement on dinner package) (1a,1b1c,6)

12oz SIRLOIN

€37.00

(€9 supplement on dinner package) (1a,1b,1c,6)

12oz SURF & TURF

€41.00

(€12 supplement on dinner package) (1a1b,1c,2,6)

All Beef on our menus is 100% Prime Irish Product
All of house House Steaks are served with Chipped Potatoes
(6) and a choice of:

PEPPER SAUCE, GAELIC SAUCE OR DIANE SAUCE

(6,7,9)

(6,7,9)

(6,7,9,10)

SIDE ORDERS

€5.50

Broccoli Hollandaise (3,7)

French Fried Onions (1a,1b,1c,5,6,7)

Baked Garlic & Cheese Potato (1a,6,7)

Cauliflower Mornay (1a,3,7)

House Salad (3,5,6,10)

Boiled Potatoes (7)

Grilled Asparagus (6,7)

Garlic Sautéed Potatoes (1a,1b,1c,6,7)

Sautéed Potatoes (1a,1b,1c,6,7)

Sautéed Mushrooms (6,7)

French Fried Potatoes (1a,1b,1c,6)

Panache of Veg (6,7)

Buttered Carrots (7)

Lyonnais Potatoes (1a,1b,1c,6,7)

VEGETARIAN / VEGAN

STARTERS

€11.00

Chilled Melon Pearls with Fruit Coulis (8)

Orange and Mixed Nut Salad with Mixed Leaves, Red Onion, Cherry Tomato, Grated Carrot & Orange Vinaigrette dressing (5,6,8,10,11)

Roasted Fennel & Beetroot Salad with Pesto Dressing (6,11)

Vegetable Spring Rolls with a Sweet Chilli dip (1a,1b,1c,6,9,11)

MAIN COURSE

€21.50

Carrickdale Special Vegan Cheeseburger served with Baby Gem Lettuce, Beef Tomato in a Brioche Bun (1a,1b,1c,6,9,11)

Rigatoni with a Button Mushroom & Baby Spinach Cream (1a,3,6,7)

Vegetable Curry Served with Boiled Rice (1a,5,9,10,11)

Stir Fry Vegetables with Noodles Flavoured with Chilli & Ginger (1a,6,9,11)

DESSERTS

€9.50

See separate dessert menu
Please ask your server for assistance

ALLERGEN INFORMATION

Our food & drinks are prepared in areas where all 14 allergens are handled. While we take precautions, we cannot guarantee dishes are free from traces of the 14 allergens, due to shared equipment & preparation areas. If you have an allergy, please speak to your server or a manager before ordering

1. Cereals containing gluten, namely: 1a-Wheat, 1b-Barley, 1c-Rye, 1d-Oats
2. Crustaceans. 3. Eggs. 4. Fish. 5. Peanuts. 6. Soybeans. 7. Milk.
8. Nuts, namely: 8a-Walnuts, 8b-Pinenuts, 8c-Coconut, 8d-Hazelnuts, 8e-Chopped Nuts, 8f-Almonds, 8g-Pistachio, 8h-Cashew
9. Celery. 10. Mustard. 11. Sesame Seeds. 12. Sulphur dioxide and sulphites. 13. Lupin. 14. Molluscs. eg Mussels, Oysters, Squid, Snails