

### HOTEL & GOLF RESORT



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Dinner Menu 17:00pm - 21:00pm

## DESSERT

# Carrot Cake with Orange Cream Toasted Almonds, Vanilla Ice Cream (1 – Wheat,6,7, 8 – Walnut/Almond,12,13) Chocolate Blueberry Brownie Vanilla Ice Cream (3,5,6,7,8 – Almond,12,13) - GF Selection of Sorbet and Ice Creams Choose from Raspberry, Mango, Strawberry, Vanilla and Chocolate (1 – Wheat, 3,6,7,12)

Please Ask a Member of Staff If You Need Additional Information On Food Allergens. Please Let the Server Know If You Have Special Dietary Requirements.

Items Marked by A Number Contain One Or More of The Following:
1: Cereals Containing Gluten, 2: Crustaceans, 3: Eggs, 4: Fish, 5: Peanuts, 6: Soybeans, 7: Milk, 8: Nuts, 9: Celery, 10: Mustard, 11: Sesame Seeds, 12: Sulphites, 13: Lupins, 14: Molluscs

All Our Beef Is Sourced in Ireland

### STARTERS

<b>Howth Head Seafood Chowder</b> Salmon, Prawns, Smoked Haddock & Mussels, Brown Bread & C Butter (1-Wheat,2,3,4,7,9,12,14)	<b>12.50</b> Creamery
Woodstock House Soup of the Day Brown Bread & Creamery Butter (1-Wheat, 3,7,9,12)	8.75
The Clubhouse Caesar Salad Bullford Farm Cos Lettuce, Sourdough Croutons, Parmesan Shav Smoked Bacon, Pinenuts & Buttermilk Dressing	<b>14.50</b> vings,
Add Lemon & Thyme Pulled Chicken Add Grilled Tiger Prawns (1-Wheat, 2-Pinenut,3,7,8-Pinenuts,9,10,12) -Vegan Adaptable	17.50 18.50
<b>Baby Potato, Beetroot and Goats Cheese Salad</b> Pumpkin Seeds, Red Onions, Caramelised Pecans, Creamy Balsa: Dressing (4,6, 7, 8 – Pecan, 10,12)	<b>16.50</b> mic
<b>Irish Chicken Wings with Smoky Honey BBQ Glaze or Hot Sat</b> Side Salad and Cashel Blue Cheese Dip (1 – Wheat,3,6,9,10,11,12)	ice 12.50
<b>Tiger Prawns Pil Pil with Red Onion and Chorizo</b> White Wine Emulsion, Topped with Parmesan and Croutons (1 – Wheat,2,3,6,7,10,12,13)	16.50
Roasted Tahini, Cajun Marinated Cauliflower Chickpeas, Toasted Cashews, Crispy Kale (1 – Wheat,7,8,11)	14.50



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# Druids @ Glen

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MAIN COURSE

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Pan Roasted Chicken Supreme Cashel blue cheese puree, Mediterranean vegetables, herb crushed potatoes, red wine jus (1 – Wheat/Barley,7,9,12)	26.50
Buttermilk Fried Buffalo Chicken Burger Organic Potato Bun, Smoked Paprika Dip, Romaine Lettuce, Cele Side Salad and Skin on Chips (1 – Wheat, 3, 5, 6, 78 - Pinenuts, 9, 10, 12)	<b>21.50</b> ery Slaw
Whiskey Cajun Glazed Irish Beef Burger Brioche Bap, Hegarty's Cheddar, and Rocket Leaves, Sriracha Ma	22.50 yonnaise
Grilled 10oz Irish Striploin Steak Grilled 8oz Irish Rib Eye Steak Caramelised Onion Puree, Roasted Buffalo Tomatoes, Portobello Mushroom, Green Peppercorn Cream (1 – Wheat, 3, 6, 7, 9, 10, 12)	<b>36.50</b> 34.50
<b>Thai Green Curry</b> Basmati Rice, Side Salad, Poppadom (1-Wheat,3,7,8 -Almond,12) – <b>GF Adaptable</b>	23.50
Add Lemon +Thyme Pulled Chicken Add Grilled Tiger Prawns	27.50 28.50
Deep Fried Haddock in Guinness Batter Red Cabbage Slaw, Smashed Avocado, Lemon Dill Mayonnaise Side Salad and Skin on Chips (1 – Wheat,3,4,6,7,10,12)	24.50

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<b>Grilled Organic Salmon with Fennel Apple Salad</b> Potato Crisp, Lemon Butter Sauce, Toasted Cashew's (4,7,8 – Cashew, 10, 12, 13)	27.50
Pennette Pasta with Basil Pesto, Black Kalamata Olives and Cherry Tomatoes Broccolini, Lemon and Flatleaf Parsley Pesto (1-Wheat, 3, 7, 8 - Almond, 12) – GF Adaptable Add Lemon + Thyme Pulled Chicken Add Grilled Tiger Prawns	23.50 27.50 28.50
SIDES	
Parmesan Truffle Fries Roasted Garlic Aioli (3,6,7,10)	5.50
Sweet Potato Chips Smoked Paprika Mayonnaise & Rosemary Sea Salt (3,6,7,10,12)	5.50
Tenderstem Broccoli Toasted Hazelnut Butter (6,7, 8 - Hazelnut– Vegan Adaptable	5.50
Maple and Dijon Roasted Carrots Chermoula Sauce (10,12) – Vegan Adaptable	5.50
Herb Crushed Baby Potatoes (7, 12)	5.50