

Menu

STARTERS

HOMEMADE SOUP OF THE DAY served with homemade soda bread (1a,7,9,10)	5.50
CHICKEN LIVER & BRANDY PARFAIT red onion jam, sea salt and rosemary toasted ciabatta (1a,3)	7.90
HOUSE STYLE SPICY CHICKEN WINGS sweet and spicy sauce, sesame seeds and fresh chilli peppers (1a,7,10,11) <i>main course with house salad and fries 16.95</i>	8.95
HOUSE STYLE CEASAR SALAD cos lettuce, croutons, bacon lardons, fresh parmesan shavings (1a,3,7)	10.50
GOLDEN CRUMBED POTATO FISHCAKES smoked cooley and leek fishcake with a light tartare sauce (1a,2,3,4,7,9,10) <i>main course with house salad and fries 16.95</i>	10.95
SMOKED BACON & CHICKEN VOL AU VENT puff pastry case, side salad (1a,3,7,9,10) <i>main course with house salad and fries 16.95</i>	10.95
CHEF PRAWN CASSOULET prawns, chorizo and spring onion in a citrus cream, served on garlic bread (1a,2,3,4,7,10)	11.95

VEGAN / VEGETARIAN

FALAFEL & VEGAN PATE side salad and melba toast (1a,10)	9.50
AUBERGINE PARMIGIANA aubergine stuffed with mozzarella in sweet and spicy tomato sauce (1,7,9)	15.50
GOA INDIAN STYLE VEGETABLE CURRY with basmati rice, poppadom, naan bread, raita, and freshly chopped coriander (1,3,7)	15.95

MAINS

GARLIC CHICKEN SCHNITZEL rocket and cherry tomato salad, fries (1a,7,10)	15.50
MERGUEZ SAUSAGE & MASH red onion gravy (7,9)	15.95
GOA INDIAN STYLE CHICKEN CURRY with basmati rice, poppadom, naan bread, raita and freshly chopped coriander (1,3,7)	15.95
6OZ STEAK SANDWICH ON GARLIC CIABATTA pepper sauce, side salad and parmesan cheese (1,3,7)	16.10
CHICKEN & BACON PENNE PASTA shaved parmesan and garlic bread (1,3,7)	16.20
OVEN ROAST SUPREME OF CHICKEN stuffed with spinach, mushrooms and sundried tomatoes, wrapped in bacon, served with creamed potatoes and honey roasted root vegetables (7)	16.95
8OZ BEEF BURGER on a brioche bun with baconnaisse, tomato, lettuce, melted cheddar, crispy bacon and fries (1,3,7)	17.45
24 HOUR FEATHER BLADE OF BEEF served with creamy potatoes, red wine jus, buttered garden vegetable, parsnip purée (7)	17.50
BEER BATTERED FILLET OF NORTH ATLANTIC COD with homemade tartar sauce, mushy peas, side salad and fries (1,3,4,6,12)	18.50
PAN FRIED FILLET OF SEABASS saffron velouté, cherry tomatoes, green peas, baby potatoes, gremolata (4,7,9)	18.50
BEEF BRISKET & CHEESE BURGER chargrilled beef patty, bbq beef brisket, emmental cheese, mayo and tobacco onions (1a,3,7,10)	19.00
KING PRAWNS & CHORIZO PASTA white wine sauce, tomato, garlic and chilli sauces (1a,3,4,7,9,10)	19.50
9OZ RIBEYE STEAK fries, pepper sauce, sautéed mushrooms and onions, side salad, onion rings (1,3,7)	29.50

SIDES

SIDE SALAD	€3.50
ONION RINGS	€3.50
FRIES	€4.00
CHEESY GARLIC BREAD	€4.00

PIZZAS

BACK LANE BBQ CHICKEN chicken, bacon, mushrooms, onion, bbq sauce, mozzarella (1,7,8)	16.80
SAY "CHEESE" four types of cheeses, tomato sauce (1,7,8)	17.50
MEAT FEAST pepperoni, chorizo, bacon, beef, tomato sauce, mozzarella (1,7,8)	18.00

DESSERTS

TIRAMISU mascarpone cream, sponge fingers (1a,7)	7.50
HOMEMADE APPLE PIE bailey's cream and vanilla ice-cream (1a,3,7)	7.50
FRESH BERRIES & VANILLA CREAM TART homemade berry ice-cream (1a,3,7)	7.50
BLACK FORREST DREAM layers of chocolate sponge, vanilla bourbon cream and black berries (1a,3,7)	7.50
DOUBLE CHOCOLATE COOKIE CHEESECAKE homemade chocolate ice-cream and chantilly cream (1a,3,7)	7.50



CHARLEVILLE PARK
HOTEL & LEISURE CLUB

