

Dinner Menu

Starters

Homemade Cream of Vegetable Soup €6.25

w/ Home-made Brown Bread (1,7,9,10,12)

Salmon & Dill Fishcake €8.25

w/ With Black Olive, Caper Salsa & Pea Shoots (1,2,10,12)

Marinated Duck Salad €8.25

w/ Pomegranate, Orange and Hoi Sin Dressing (6,11)

Fig & Brie Crostini €8.25

w/ Red Onion Marmalade (1,7,10,12)

Raheen House Caesar Salad €8.25

w/ Croutons, Goats Cheese, Parma Ham, Egg & Creamy Caesar Dressing
(1,3,7,8,9,10,12)

Main Course

Grilled Sirloin Steak €25.25

With Flat Mushroom, Sauté Onion and Peppercorn Sauce (6,7,8,9,12)

Pan Fried Fillet of Salmon €24

w/ Spinach and Prawn Cream Sauce (2,4,7,12)

Braised Rump of Lamb €24

w/ Chive Mash & Glazed Baby Carrots (7,10,12)

Roast Supreme of Chicken €23

w/ Parsnip Purée, Wild Mushroom Sauce and Parsnip Crisps (7,12)

Baked Fillet of Seabass €24

w/ Saffron Risotto, Mussel Fritters and Lemon & Dill Butter (2,4,12)

Dessert €7.25

Fresh Fruit Pavlova (3,7)

Warm Apple Crumble w/ Crème Anglaise (1,3,7)

Warm Chocolate Brownie w/ Ice Cream (1,3,6,7,8)

Orange & Mango Cheesecake (1,3,6,7,8)

Warm Sticky Toffee Pudding (1,3,6,7,8)


Freshly Brewed Tea or Coffee €3.25

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. Sulphur Dioxide & Sulphur. 13. Lupin. 14. Molluscs

