



The Hibernian Hotel
Restaurant Menu

Starters

Rustic Soup

Homemade Rustic Soup of the day

Oriental Duck Spring Roll

Golden fried on a bed of mixed leaves with a sweet chilli mayo

My Vegan Mushroom Broth

*Made with a Simple Recipe, Garnished with Julienne of Vegetables,
Madeira and Drizzled with a White Truffle Oil*

Warm Goats Cheese Bruschetta

*Warm Ardsallagh Goats Cheese on a Basil Pesto Ciabatta
with Beetroot Leaves and Balsamic Glaze*





Main Course

Pan Fried Chicken

Sauteed Chicken Supreme with a Pancetta and Wild Mushroom Jus

Oriental Chicken/Beef Stir Fry

Wok fried Chicken/Beef, Crispy Vegetables in a Soy Honey and Sweet Chilli Sauce on Basmati Rice

Golden Fried Scampi

Golden Fried Scampi on Baby Gem Lettuce with Tartar Sauce, Lemon Wedge and Fries

Roast Stuffed Crown of Turkey on Limerick Baked Ham

Fillets of Sea Bass

Pan Seared on Wilted Spinach, with a Peppercini Mash

All Main Courses Served with Fresh Market Vegetables and Garden Potatoes

Pan Fried 10oz Sirlion Steak (€5 supplement)

Panfried and Cooked to Your Liking

*Served with Oven Roasted Whole Mushrooms and Crispy Battered Onion Rings
With your Choice of Pepper Sauce or Garlic Butter*

Desserts

Hibernian Hotel Bread and Butter Pudding

*Famous homemade Irish dessert, with the chef's touch:
Bramley apples and cinnamon, served with crème anglaise*

Eton Mess

*Smooth Chantilly cream with crunchy meringue
and homemade chocolate chip cookie, and berry compote*

Cheesecake of The Day

Please ask your server

Selection of Ice-Cream

Enjoy a complimentary Glass of Wine with your meal:

La Trilla Sauvignon Blanc or

La Trilla Cabernet Sauvignon

