

# WHITFORD

HOUSE HOTEL ★ ★ ★ ★

## Forthside Group Menu

### Starter

Homemade Lemon Pepper Scented Kilmore Cod Bites Served with a Pickled Gherkin & Caper Mayonnaise, Seasonal Leaves (G)(E)(M)(SD)(F)

Chefs Homemade Soup of the Day Served with Crusty Bread Roll or Wholemeal Brown Bread (G)(SD)(CY)(V)

Nacho Bowl: Baked Nacho Shell, Filled with Spicy Mexican Chilli, Topped with Duo of Cheeses, Drizzled with Sour Cream (G)(M)(F)(CY)(S)(SE) (MD)

Forthside Chunky Seafood Chowder Served with Wholemeal Bread (G)(M)(F)(MS)

Caesar Salad Cos Leaves, Herb Croutons, Caesar Dressing and Parmesan Shavings, topped with Warm Spiced Cajun Chicken (G)(E)(SD)(M)(CN)(MD)

### Main Course

The Yorky: 6oz Sirloin Steak Served with Champ Mash, Sauté Onions and Mushrooms, Set in a Large Yorkshire Pudding with Creamy Pepper Sauce or Garlic Butter (G)(E)(SD)(M)

Baked Fillet of Kilmore Hake: Nestled on Sweet Potato & Baby Spinach Leaves, Served with Smoked Salmon & Fennel Cream Sauce (M)(F)(SD)(G)

Slow Braised Shank of Lamb: With Honey Roasted Parsnip, Sweet Potato & Shallots Served with Hunters Sauce (G)(SD)(M)

Whitford Thai Green Chicken & Vegetable Curry with Steamed Rice & Prawns Crackers (SD)(S)(F)(M)

Fusilli Pasta: with Baby Spinach, Cherry Tomato & Buffalo Mozzarella, Peas & Sweetcorn in a Rich Garlic Cream Sauce, Pesto Garlic Bread (N)(G)(M)(V)

### Desserts

Refreshing Lemon & Lime Cheesecake: Served with a Summer Fruit Compote (M)(G)

Warm Nutella & Baileys Brownie: Served with Rich Chocolate Sauce & Salted Caramel Ice-Cream (N)(M)(E)

Succulent Wexford Strawberry Pavlova: Duo of Coulis(E)

Strawberry Ripple Sundae: Wexford Strawberries Layered with Strawberry Syrup and Vanilla Ice-Cream Topped with White Chocolate Spears (M)

**€28.95 Per Person**