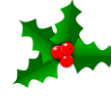




THE
GRANDSTAND



BAR & RESTAURANT

SAMPLE MENU

STARTERS

SELECTION ARTISON BOARD

€14.50

PARMA HAM, SALAMI, CHORIZO, SELECTION OF IRISH FARMHOUSE CHEESE, SERVED WITH SELECTION OF ITALIAN OLIVES, GHERKINS, TOMATO & CHILLI JAM & TOASTED FLAT BREAD

(allergens 6-wheat, 9,11,12,14)

HOMEMADE DUCK TERRINE

€9.50

WITH WILD MUSHROOMS & CHESTNUTS SERVED WITH BABY FRUITS, FRUIT CHUTNEY, CARAMELIZED WALNUTS, TOASTED BRIOCHE

(allergens 5-chestnuts, 6-wheat, 7, 8, 9, 11, 14)

TOMATO & RED ROASTED

PEPPER SOUP

€9.00

SERVED WITH HERILOOM & PEPPER SALSA, CRÈME FRAICHE & RICOTTA JELLY, GREEN OIL

(allergens 7, 8, 9, 12)

CLASSIC CAESAR SALAD

€12.95

CRUNCHY BABY GEM LETTUCE, CREAMY CAESAR DRESSING, HARD BOILED EGG, ANCHOVY FILLETS, GARLIC CROUTONS, PARMESAN SHAVINGS

(allergens 3-anchovy, 6-wheat, 7, 11)

Add Smoked Chicken -

Supplement €2.95

Add Tiger Prawns

Supplement €3.50

(allergens 1-prawns)

DEEP FRIED CHICKEN THIGHS

€11.50

SERVED WITH TOMATO & ROASTED PEPPER SALSA, SWEET CHILLI & LIME DRESSING, ONION RINGS & SKINNY FRIES

(allergens 6-wheat, 7, 8, 9, 11, 12, 13)

MAINS

SLOW COOK CRISPY LAMB SHOULDER

€22.50

SERVED WITH SELECTION OF GREEN VEGETABLES, ROASTED PEPPERS, FONDANT POTATO, LAMB MINT JUS

(allergens 7, 9, 12)

IRISH ANGUS BEEF SIRLOIN STEAK

€28.50

SERVED WITH WILD MUSHROOMS, SPINACH, CARAMELIZED ONION, POTATO & CAULIFLOWER GRATIN, RED WINE VEAL CEPES JUS

(allergens 7, 8, 9, 12)

WILD MUSHROOM RISOTTO

€19.00

SERVED WITH SPINACH, RICOTTA, TRUFFLE CHEESE CURD, PARMESAN CHEESE, CRESS SALAD

(allergens 7, 8, 9, 12, 14)

GRANDSTAND BEEF BURGER

€16.95

IRISH ANGUS BEEF BURGER WITH TOASTED BRIOCHE BAP, SMOKED GUBEEN CHEESE, HAMBURGER RELISH, CARAMELIZED ONION, CRISPY SMOKED BACON, GIANT ONION RINGS, BBQ DIP & SKINNY FRIES

(allergens 6-wheat, 7, 8, 9, 10, 11, 12, 13, 14)

BATTERED FISH & CHIPS

€16.65

HOP HOUSE 13 BATTERED HADDOCK FILLET, CHUNKY CHIPS, TARTAR SAUCE, MUSHY PEAS & LIME WEDGE

(allergens 3-haddock, 6-wheat, 7, 9)

PANFRIED CHICKEN SUPREME

€21.50

SUNDRIED TOMATOES, WRAPPED IN PARMA HAM, SERVED WITH HOMEMADE POTATO GNOCCHI, CREAMY SAUCES, SPINACH & ARTICHOKES

(allergens 6-wheat, 7, 9, 11, 12, 14)

SPECIAL OF THE DAY

€15.95

PLEASE ASK YOUR SERVER

SOME SWEET DESSERTS - €8.00

WARM RUSTIC APPLE PIE

WITH VANILLA ICE-CREAM, CARAMEL CRÈME ANGLAISE & HONEYCOMB

(allergens 6-wheat, 7, 8, 9, 11, 14) Vegetarian

BREAD & BUTTER PUDDING

WITH RUM & RAISIN ICE-CREAM, CRÈME ANGLAIS

(allergens 6-wheat, 7, 8, 9, 11, 14)

DARK CHOCOLATE FONDANT

SERVED WITH HAZELNUT ICE CREAM, CHOCOLATE GANACHE CARAMELISED WALNUTS, ORANGE TUILE

(allergens 5-walnuts, hazelnuts, 7, 8, 9, 11, 14)

DESSERT OF THE DAY

PLEASE ASK YOUR SERVER

***SELECTION OF IRISH FARMHOUSE CHEESE**

WITH HOMEMADE FRUIT CHUTNEY, CRISPY BREAD CRACKERS, GRISSINI BREAD STICKS, GRAPES

***€11.50**

(allergens 6-wheat, 7, 8, 9, 10, 11, 12, 14)

Allergen index:

1 – Crustaceans, 2 – Molluscs, 3 – Fish, 4 – Peanuts, 5 – Nuts, 6 – Cereals containing Gluten,
7 – Milk / Milk Products, 8 – Soya, 9 – Sulphur Dioxide, 10 – Sesame Seeds, 11 – Eggs, 12 – Celery & Celeriac, 13 – Mustard, 14 – Lupins

Menu available from 26th December onwards