THE
MOUNT ERRIGAL
HOTEL

FESTIVE
LUNCH MENU

STARTERS

GOLDEN BREADED BRIE
Spiced Pear Chutney,
Cranberry Gel & Baby Leaves
(G, L, E, SD, CY, MUS)

SOUP OF THE DAY
Made InHouseDaily –
Please Ask Your Server For Details

NORTH COAST SEAFOOD CHOWDER*
House-madeWheatenBread
(F, C, CY, SD, L, E)

SMOKED CHICKEN CAESAR SALAD*
CosLettuce,Smoked Chicken,
Bacon, Shaved Parmesan,
Garlic Croutons, Red Onion
& Caesar Dressing
(G, L, E, SD, CY, MUS)

2 COURSES
€28.00

3 COURSES
€33.00

Our foods are prepared in an area which handles nuts, seafood & wheat.
Please advise your server if you have any allergies.

N = Nuts G = Gluten C = Crustaceans E = Eggs F = Fish G = Gluten
P = Peanuts L = Lactose/Milk CY = Celery MUS = Mustard SS = Sesame Seeds
LN = Lupin SD = Sulphur Dioxide SY = Soy Beans M = Molluscs.

* CAN BE MADE GLUTEN-FREE

MAINS

ROAST STUFFED TURKEY & HAM*
House-madeGravy,Cranberry& StuffingBon-bon,
Cranberry Gel
(G, L, E, CY, SD)

BEEF FEATHER BLADE
Slow-Braised BeefFeatherBlade,Creamy Mashed Potato,
Honey Roasted Carrot, Parsnip Crisp, Beef Jus & Chive Oil
(L, SD, CY)

FESTIVE WRAP
Roast Turkey, Ham, Sage&Onion Stuffing with Cranberry,
in a Toasted Tortilla Wrap served with a
Home-made Gravy Dip
(G, L, SD, CY, MUS)

BAKED SALMON
Samphire, GarlicBabyPotatoes&Tarragon Cream
(F, L, CY, SD)

SALT & CHILLI CHICKEN
SpicedPepper&Onion,CurrySauce
(G, L, E, SY, SD, MUS)

VEGETARIAN DISH OF THE DAY
Please Ask Your Server For Details

All served with a Selection of Potato & Vegetables

DESSERTS

CHOCOLATE BROWNIE
Warm ChocolateSauce,VanillaIce Cream
(G, L, E)

TRADITIONAL CHRISTMAS PUDDING
Brandy Custard, Vanilla Ice Cream
(G, L, E, N)

CHEESECAKE OF THE DAY
Served with Vanilla Ice Cream
Please Ask Your Server For Details





THE
MOUNT ERRIGAL
HOTEL

FESTIVE DINNER MENU

STARTERS

NORTH COAST SEAFOOD CHOWDER*
House-made Wheaten Bread
(L, SD, F, C, CY, E, G)

SOUP OF THE DAY
Please Ask Your Server

PRAWNS PIL PIL*
Chorizo, Garlic, Chilli, Garlic Ciabatta
(C, CY, SD, L, G)

GOATS CHEESE SALAD*
Mixed Leaves, Toasted Hazelnuts,
Pickled Beets, Pear, Goats Cheese Bon-bons,
Beetroot Ketchup
(G, L, E, SD, CY, N, MUS)

ROASTED CAULIFLOWER
Vegan Curry Mayo, Pomegranate,
Toasted Almonds, Coriander
(SD, CY, N)

EXTRA SIDES

Creamy Mashed Potato
(€5)
(L, SD)

Green Salad
(€5)
(SD, MUS, CY)

Rosemary Roasted Baby Potatoes
(€5)
(L, SD)

Twice-Cooked Chips
(€5)
(G, SD)

Truffle & Parmesan Fries*
(€6)
(G, SD, L, E)

Honey Roasted Vegetables
(€5)
(L, SD)

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MAINS

MCCONNELL'S DRY AGED SIRLOIN*
(€10 Supplement)
10oz Sirloin, Flatcap Mushroom, Pickled Onion Ring,
Pepercorn Sauce & Twice-Cooked Chips
(G, L, SD, CY)

SLOW-BRAISED BEEF FEATHERBLADE
Creamy Mashed Potato, Honey Roasted Carrot,
Parsnip Crisp, Beef Jus, Chive Oil
(L, SD, CY)

BAKED SALMON
Butternut Squash & Sage Purée, Samphire Salsa Verde
& Brown Hazelnut Butter
(F, CY, SD, L, N)

ROAST STUFFED TURKEY & HAM*
House-made Gravy, Parma Ham Crisp, Cranberry Gel,
Creamed Potato
(G, L, E, CY, SD)

WILD MUSHROOM TAGLIATELLE
Sauteed Wild Mushrooms, Garlic & Thyme Cream,
Shaved Parmesan, Garlic Ciabatta
Add Smoked Chicken €4
(G, L, E, SD, CY, MUS)

DESSERT

PLEASE ASK YOUR SERVER FOR OUR DAILY DESSERTS

€45.00

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