

3-Course Dinner Menu – 2025–2026

Starter

Mushroom Soup

Served with homemade soda bread.

Allergens: 6 (wheat, oat, rye, barley), 7, 10, 11, 12

Ardsallagh Goats' Cheese

Served with beetroot, grapes, teardrop peppers, pomegranate, toasted hazelnuts and honey mustard dressing.

Allergens: 5 (hazelnut), 7, 9, 13

Main Course

Chicken Supreme

Served with fondant potato, stem broccoli, and a creamy mushroom sauce.

Allergens: 7, 9

Slow Braised Feather Blade of Beef

Served with mashed potato, roast root vegetables, and red wine & smoked bacon sauce.

Allergens: 7, 9, 12

Dessert

Clayton Assiette of Mini Desserts

Mini strawberry cheesecake, Belgian chocolate cheesecake, lemon curd tart.

Allergens: 4, 5 (all nuts), 6, 7, 8, 9, 10, 11

Pricing

€49.95 per adult

Allergen Information

Allergen Index

1 – Crustaceans, 2 – Molluscs, 3 – Fish, 4 – Peanuts, 5 – Nuts, 6 – Gluten, 7 – Milk, 8 – Soya, 9 – Sulphur Dioxide, 10 – Sesame, 11 – Egg, 12 – Celery, 13 – Mustard, 14 – Lupin