



LEIXLIP HOUSE
HOTEL

Sample Menus
for the
Bradaun Restaurant



*Please note that these sample menus are not available from
the 29.11.11 - 01.01.12. Our Christmas Menus are listed
seperately on our Website*

For Bookings please call: (01) 624 2268

Email: info@leixliphouse.com

Restaurant Open 5.30 – 10.00pm Thursday, Friday and Saturday Evenings

Traditional Sunday Menu on Sunday 12.30pm to 8.00pm

Please note Menus are seasonal and are subject to change depending on availability of produce.

We will confirm your menu with you nearer your booking date.

These Menus represents the style of cooking of our Kitchen.

The Bradaun Restaurant at Leixlip House Hotel

Sample Dinner Menu

Starters

Crispy Beef Spring Rolls

Sweet Chilli Mayo & Seasonal Salad

Soup of the Day

Served with Homemade Breads

Baked Ardsallagh Goats Cheese

Confit Tomatoes, Basil, Pinenuts and Garlic Croutons

House Duck Liver & Foie Gras Pate

Spiced Red Current Jelly, Toasted Brioche & Truffle Oil

Gambas King Prawns and Crab Meat Salad

Cherry Tomato, Avocado, Mixed Leaves and Rose Marie Sauce

(€2.00 Supplement)

Leixlip House Caesar Salad

Smoked Chicken, Baby Gem Leaves, Croutons, Caesar Dressing, Pancetta & Freshly Grated Parmesan Cheese

Main Courses

Seared Fillet of Seabass

Warm Salad of Garden Peas, Sun Dried Tomatoes & Honey Glazed Ham, Truffle Oil

Grilled 8oz Prime Irish Rib Eye Steak

Flat Cap Mushroom, Crispy Onion Rings, Béarnaise or Peppercorn Sauce

(€5.00 Supplement)

Pan Fried Fillet of North Atlantic Cod

Potato Salad with Wild Mushrooms & Scallions, Citrus Dressing

Roast Supreme of Free Range Chicken

Stuffed with Spinach, Parmesan & Sun Dried Tomatoes with a Champ & Wholegrain Mustard Jus

Braised Shoulder of Wicklow Lamb

With Wilted Spinach, Colcannon Mash & Lamb Jus

Tagliatelle with Roasted Mediterranean Vegetables

Tomato and Basil Sauce, Fresh Herbs & Parmesan

Served with a Selection of Vegetables & Potatoes

Desserts

Mixed Berry Bakewell Tart

With Blackcurrant Sorbet & Cream Anglaise

Sticky Toffee Pudding

Toffee Sauce, Rum & Raisin Ice Cream

Leixlip House Tiramisu

Carmelite Ice Cream

Banana Panna Cotta

With Caramelised Bananas and Vanilla Ice Cream

Rhubarb & Custard Crumble

Butterscotch and Chocolate Sauce

Homemade Baileys Cheesecake

Caramel and Chocolate Sauce, Caramel Ice Cream

Traditional Irish Cheese Plate

Selection of Irish Farmhouse Cheeses served with Fresh Fruit, Cheese Biscuits
(€5.00 Supplement)

We recommend a Glass of Sandeman Port to accompany your Irish Cheese Plate €4.50

Tea or Coffee

(Cappuchino, Latte €1.50 extra)

€30.00 per person

€33.50 per person with a Glass of House Wine

€26.00 for any two courses per person

Dinner for 2 including a Bottle of House Wine €75.00

We do not operate a service charge. Gratuities are at our customer's discretion

The Beef we serve at Leixlip House Hotel is of Irish Origin only



If you have any Food Allergies or Special Dietary Requirements,
Please let us know and we will do our utmost to assist you.

All dishes may contain traces of Nuts

Meat Supplier: M&K Meats

Vegetable Supplier: William Tallon

Fish Supplier: Hanlons

Herbs: A Growing Pleasure

The Bradaun Restaurant at Leixlip House Hotel
Sample Lunch Menu

Starters

Crispy Beef Spring Rolls

Sweet Chilli Mayo & Seasonal Salad

Soup of the Day

Served with Homemade Breads

Leixlip House Hotel Caesar Salad

Baby Gem Leaves, Croutons, Crispy Pancetta, & Caesar Dressing,
Topped with Freshly Grated Parmesan Cheese

Gambas King Prawn, Clogher Head Crab & Soused Herring Salad

Cherry Tomato, Avocado, Baby Gem & Marie Rose Sauce
(€1.50 Supplement)

Trio of Water, Galia & Charantais Melons

Parma Ham, Exotic Fruit Sorbet & Berries

Ham Hock Terrine

Piccalilli Chutney, Micro Herb Salad & Toasted Brioche

Ardsallagh Goats Cheese & Mixed Pepper Piperade

Toasted Pine Nuts, Baby Salad Leaves, Basil Pesto & Balsamic Reduction

Main-Courses

Traditional Roast Sirloin of Beef

Yorkshire Pudding, Confit Cherry Tomatoes & a Wild Mushroom Sauce
(8oz Sirloin Steak also available €3.50 Supplement)

Roast Chicken Fillet

Carrot Puree, Summer Vegetables & Sundried Tomato Jus

Pan Roasted Sea Bass Fillet

Pearl Barley Risotto, Bacon, Parmesan & Mixed Leaves
(€3.00 Supplement)

Roast Stuffed Loin of Pork

Scallion Mash, Buttered Summer Vegetables & Juniper Jus

Roast Cod Fillet

Pea, Ham & Sundried Tomato Salad, Baby Salad Leaves, Citrus Dressing

Wild Mushroom & Chick Pea Stir Fry

Stir-Fry Vegetables, Wild Mushrooms & Chick Peas, House Soya Glaze Cream Sauce & Basmati Rice

Served with a Selection of Vegetables and Potatoes

Desserts

Exotic Fruit Panna Cotta

Pineapple Salsa, Passion Fruit Sauce & Orange Sorbet

Blueberry & Almond Tart

Crème Anglaise & Blackberry Sorbet

Sticky Toffee Pudding

Toffee Sauce, Rum & Raisin Ice Cream

Rhubarb & Custard Crumble

Butterscotch & Vanilla Ice Cream

Strawberry & Cream Pavlova

With Strawberry Ice Cream & Basil Syrup

Dark Chocolate Brownie

Raspberry Sorbet, Crème Anglaise & Chocolate Sauce

Tea or Coffee

(Cappuchino, Latte €1.50 extra)

€25.95 per person

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