



LEIXLIP HOUSE
HOTEL

Sample Menus
for the
Bradaun Restaurant



For Bookings please call: (01) 624 2268

Email: info@leixliphouse.com

Restaurant is open 5.30pm – 10.00pm Thursday, Friday and Saturday Evenings
Traditional Sunday Menu on Sunday 12.30pm to 8.00pm

Groups warmly welcomed and Restaurant can open outside of the above hours. Please call us with your Enquiry.

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



The Bradaun Restaurant at Leixlip House Hotel Dinner Sample Menu

Starters

Soup of the Day

Homemade Herb Croutons and Basil Pesto

Baked Ardsallagh Goats Cheese

Italian Sundried Tomatoes, Basil, Pinenuts and Garlic Croutons

Red Wine Marinated Mediterranean Figs

Aged Parma Ham, Marinated Mini Mozzarella, Micro Herb Salad, Red Wine Reduction

Oven Roast Duck & Ginger Sausage

Orange & Chili Syrup, Red Cabbage Remoulade

Deep Fried Braised Beef & Vegetables Wontons

Sweet Chili Mayonnaise, Mixed Leaves Salad

Leixlip House Caesar Salad

Chicken, Pancetta, Baby Gem Leaves, Herb & Garlic Croutons and Freshly Grated Parmesan

Gambas King Prawn & Clougher Head Crab Salad

Cherry Tomato, Baby Gem Lettuce & Marie Rose Sauce

(€1.50 Supplement)

Main Courses

Oven Roast Fillet of North Atlantic Cod

With Herb Crust, Garden Peas & Butternut Squash, Creamed Risotto,
Grilled Asparagus and Herb Oil

Grilled 10oz Prime Hereford Sirloin Steak

Roast Fondant Potato, Flat Cap Mushroom, Creamy Peppercorn Sauce
& Homemade Beer Battered Onion Rings

(€5.00 Supplement)

Supreme of Free Range Irish Chicken

Chorizo & Butter Bean Ragout, Rocket Leaves with smoked Peppers and Parmesan Twirls

Traditional Italian Gnocchi

Wilted Rocket, Cream Cashel Blue Cheese Sauce, Grated Parmesan

Slow Braised Pork Belly

Pork & Leek Sausage, Red Onion Marmalade, Parmentier Potatoes, Thyme Jus

Pan Fried Fillet of Sea Bass & Diver Caught King Scallops

Overnight Cooked Tomatoes, Buffalo Mozzarella, Citrus Salsa,
Balsamic Reduction, Rocket Salad, Herb Oil,

(€2.50 Supplement)

Braised Shoulder of Slaney Valley Lamb Wellington

Wilted Spinach, Sweet Potato Puree, Slowly Roasted Beetroot & Redcurrant Lamb Jus

Served with a Selection of Market Vegetables & Potatoes

Desserts

Warm Sticky Toffee Pudding

Toffee Sauce, Rum & Raisin Ice Cream

Individual Homemade Apple & Berry Crumble

Butterscotch Sauce, Vanilla Ice Cream

Chocolate & Hazelnut Cheesecake

Chocolate Sauce, Vanilla Ice Cream

Wild Strawberry Panna Cotta

Fruit Compote, Champagne Sorbet

Glazed Lemon Tart

Raspberry Sorbet & Fruit Coulis

Leixlip House Tiramisu

With Choc Chip Cookies, Chantilly Cream, Whiskey Cream sauce

Irish Farmhouse Cheese Plate

Artisan Cheese Biscuits & Fresh Fruit

(€5.00 Supplement)

Tea or Filter Coffee

(Decaffeinated available)

Latte or Cappuccino €1.50 Supplement

€30.00 per person

€33.50 per person with a Glass of House Wine

€26.00 for any two courses per person

€75.00 per couple Dinner for Two with a Bottle of House Wine



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: Tony Gray
Vegetable Supplier: William Tallon

Fish Supplier: Mourne Seafood's
Herbs: A Growing Pleasure

The Bradaun Restaurant at Leixlip House Hotel Sample Lunch Menu

Starters

Traditional Smoked Salmon Rosette

Onion Rings, Capers, Melba Toast, Frisee Salad, Lemon Wedge

Soup of the Day

With Herb Croutons & Basil Pesto

Baked Ardsallagh Goats Cheese

Italian Sundried Tomatoes, Basil, Pistachio & Garlic Croutons, Micro Herb Salad

Leixlip House Caesar Salad

Chicken, Pancetta, Baby Gem Leaves, Herb & Garlic Croutons and Freshly Grated Parmesan

Deep Fried Thai Fish Cakes

Asian Salad, Baby Spinach, Poached Egg and Butter Sauce

Gambas King Prawn & Clougher Head Crab Salad

Cherry Tomato, Baby Gem Lettuce & Marie Rose Sauce
(€2.50 Supplement)

Main Courses

Prime Hereford Roast Sirloin of Irish Beef

Traditional Yorkshire Pudding, Creamy Peppercorn Sauce
(10oz Sirloin Steak €5.00 Supplement)

Supreme of Free Range Irish Chicken

Chorizo & Butter Bean Ragout, Rocket Leaves with smoked Peppers and Parmesan Twirls

Pan Fried Fillet of North Atlantic Salmon

Overnight Cooked Plum Tomatoes, Marinated Buffalo Mozzarella, Balsamic Reduction,
Rocket Salad, Sauce Verde,

Roast Stuffed Pork Belly

Pork & Leek Sausage, Braised Red Cabbage, Wholegrain Mustard Jus

Pan Fried Fillet of Sea Bass

Overnight Cooked Tomatoes, Buffalo Mozzarella, Citrus Salsa,
Balsamic Reduction, Herb Oil, Rocket Salad

Wild Mushroom & Chick Pea Stir Fry

Stir Fry Vegetables, wild Mushrooms & Chick Pea's, House Soya Glaze Cream Sauce
with Basmati Rice

Served with a Selection of Vegetables & Potatoes

Desserts

Individual Homemade Apple & Berry Crumble
Butterscotch Sauce, Vanilla Ice Cream

Dark Chocolate Brownie
Crème Anglaise, Chocolate Sauce, Raspberry Sorbet

Chocolate Chip & Hazelnut Cheesecake
With Strawberry Ice cream

Sticky Toffee Pudding
Toffee Sauce, Rum & Raisin Ice Cream

Wild Strawberry Panna Cotta
Fruit Compote, Champagne Sorbet

Irish Farmhouse Cheese Plate
Artisan Cheese Biscuits & Fresh Fruit
(€5.00 Supplement)

Tea or Coffee

(Decaffeinated available)

Latte or Cappuccino €1.50 Supplement

€25.95 per person

€22.95 for any two courses per person



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