



LEIXLIP HOUSE
HOTEL

Sample Lunch Menu
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 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



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