

The Bradaun Restaurant Sample Dinner Menu

Starters

Soup of the Day

Herb Croûtons and Pesto

Leixlip House Seafood Plate

King Crab, Poached Salmon and Leixlip House own Smoked Salmon and Haddock
with Avocado, Horseradish Foam and Capers
(€1.50 Supplement)

Crispy Shredded Duck Spring Roll

Salad of Marinated Vegetables and Sweet Chilli Mayo

Baked Clonakility Black Pudding

Apple and Vanilla, Tangy Cider Jelly and Black Forest Ham

Leixlip House Caesar Salad

Garlic Croutons, Smoked Chicken, Parmesan Shavings and Classic Caesar Dressing

Poached Fig and Cashel Blue Cheese Tart

Walnut, White Truffle Powder, Crunchy Honey and Carrot Salad

Seafood Chowder

House Smoked Haddock & Salmon, Fresh Salmon & Shellfish

Main Courses

Char Grilled Irish Hereford Sirloin Steak

with Chive Cream Potato, Young Carrots, Leeks, Fennel and Brandy Peppercorn Sauce
(€3.00 Supplement)

Roast Chicken Fillet with Herb Cheese Stuffing

Root Vegetable Mash, Green Vegetables, Baby Fennel and Sundried Tomato Jus

Creamy Wild Mushroom and Chick-Pea Stir-Fry

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

Seared Rack of Slaney Valley Lamb

Celeriac and Parsnip Puree, Sugar Snaps and Rosemary Jus

Whole Pan-fried Seabass

Baby Vegetables and Greens, Micro Herb Salad, Jalapeno, Caper and Scallion Dressing

Slow Roasted Glazed Pork Belly and Toulouse Sausage

with a Stew of Butter, Haricot and Black Beans in Tomato and Bacon
Veloute with Asparagus Spear, French Beans & Rosemary Jus

Roast Salt Cod Fillet

with a Pea and Ham Salad, Garlic and Herb Aioli, Micro Herbs

Served with Potatoes & Market Fresh Vegetables

Desserts

Bread and Butter Pudding

Vanilla Ice Cream and Butterscotch Sauce

Chocolate Fudge Brownie

Raspberry and Pistachio Ice Cream

Sticky Toffee Pudding

Toffee Sauce and Vanilla Ice Cream

Baileys and Raisin Cheesecake

Mulled Wine Jelly, Spagnola Ice Cream

Vanilla Crème Brulee

Berry Compote, Sable Biscuits and Toffee Caramel Ice Cream

Home-baked Carrot Cake

with Frosting, Rum and Raisin Ice Cream

Cheese Plate

Selection of Irish Farmhouse Cheese with Grapes and Fresh Fruit, Cheese Biscuits
(Supplement €1.50)

Tea or Coffee

Decaffeinated available

€30.00 three courses (with Glass House Wine €33.50) / €26.00 any two courses

Dinner for 2 including a Bottle of House Wine €75.00

Dinner Menu is available from 5.30pm -10pm Thursday, Friday & Saturday

Traditional Sunday Lunch Menu 12.30pm-8.00pm €25.95 per person

For Parties above 12 guests, group menus are available

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

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

recommended by



GEORGINA
CAMPBELLS
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2009
the guide

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