



Sample Menus
for
The Bradaun Restaurant



Please take a copy

For Bookings Please Call: (01) 624 2268
Email: info@leixliphouse.com

August 2008

The Bradaun Restaurant at Leixlip House Hotel

A La Carte Menu

Starters

Assiette of West Coast Salmon	€10.00
Crisp Cornet of Salmon Tartar, House Alderwood Smoked Salmon, Poached Salmon with Horseradish Cream Smoothie	
Terrine of Foie Gras "Au Torchon"	€14.00
Green Tea Jelly, Toasted Soda Bread and Prune Compote with Sel de Guerande	
Pan Fried Hake	€10.00
Pont -Neuf Potatoes, Pea Puree and Herby Sea Aioli with Chorizo Crisp	
Leixlip House Smoked Plate	€9.00
Smoked Mediterranean Vegetables, Smoked Cherry Tomatoes and Smoked Artichoke with Tomato Sorbet	
Boudin of Clonakility Black Pudding	€10.00
Apple and Vanilla Compote, Tangy Cider Jelly	
Warm Barbary Duck Salad	€11.00
Physalis & Mandarin, Beetroot Jelly and Candied Baby Beetroot, Crisp Leaves, Micro Affila and Basil Cress	
Soup De Jour	€7.50
with Chefs Daily Garnish	

Main Courses

Panfried Atlantic Salmon,	€24.50
fresh Crab Spring Roll, Salad of Mange tout and Citrus Fruits, Beurre Nisette	
Seared Rack of Slaney Valley Lamb	€27.00
Fennel and Lemon Tart Tatin, Confit Garlic, Smoked Butter Bean Puree and Tomato and Bacon Veloute	
Baked Stuffed Rondo Courgette	€19.00
Ratatoille of Vegetables, Cous Cous with Tomato Fondue Sauce and Basil Pesto, Aubergine Crisp	
Roast Poussin	€24.50
Broccoli Puree, Baby Carrots, Carrot and Parsnip Caviar, Carrot Sorbet, Coriander Oil and Parsnip Crisps	
Poached Monkfish	€28.00
Summer Vegetable Broth, Ham Hock, Asparagus, Wild Mushrooms and Broad Beans with Black Forest Ham, Crisp Lemon Froth	
Char Grilled Rib Eye Steak	€30.00
Red, Green and Yellow Pepper Escabeche, French Beans and Baby Fennell with Cream of Dijon Mustard Jus	
Pan Fried Sea Bass	€28.00
Wild Mushroom, Snow Peas, Confit Tomato and White Wine Beurre Blanc with Dill	

Side Orders

Selection of Market Vegetables
Chefs Salad
Sauté Field and Wild Mushrooms
Potato Dish of the Day
€3.95

Desserts

Honey Roast Nectarines

Cinnamon and Raisin Pam Perdue, Lavender Anglaise and Vanilla Ice Cream

Strawberry Mille Feuille

Sable Breton Biscuit, Vanilla Cream Chantilly and Balsamic Ice Cream

Sticky Toffee Pudding

Butterscotch Milkshake, Apple Chutney, Pistachio Ice Cream

Raspberry Mousse and Biscuit Crumble

with Mixed Berry Sorbet

Lemon Meringue

with Blackcurrant Sorbet and Pine Milkshake

Cheese Plate

Selection of Irish Farmhouse Cheese with Grapes and Fresh Fruit, Cheese Biscuits
(Supplement €2.00)

All €7.95

Tea or Coffee served with Petit Fours

(Please ask your server for our comprehensive list of speciality teas)

€3.15

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

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 Menu s represents the style of cooking of our Kitchen.

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

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The A la Carte Menu is available Friday - Saturday Night from 6.30-10.00pm
Value Menu Friday & Saturday 5.30pm-6.30pm sharp €32.50 three courses/€26.50 per person for any two courses

Value Menu also available Tuesday, Wednesday, Thursday 6.30-10.00pm
Sunday Menu served 12.30pm - 8.00pm €32.50 per person


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Certified Farm to Fork

The Bradaun Restaurant at Leixlip House Hotel

Sample Value Menu & Sample Lunch Menu

Starters

Soup du Jour with Garlic Croutons and Herb Pesto

Smoked Haddock Chowder

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

Shavings of Air Dried Connemara Lamb with Rocket, Desmond Cheese, Strawberry and aged Balsamic Mint
Infused Olive Oil

Warm Quail with Puy Lentils and Split Peas Salad, Quail Eggs Tarragon and White Truffle Dressing

Twice Baked Gabriel Cheese Souffle with Garlic and Onion Puree, Tomato Fondue, Bacon Lardons

Roulade of Irish Smoked Salmon with Chive and Dill Cream, Lump Fish Roe and
Lemon Wedges, Spring Roll Basket
(€2.00 Supplement)

Main Courses

Pan Fried Salmon with Asparagus wrapped in Westphalian Ham and White Wine Beurre Blanc

Spinach and Ricotta Tortellini with Mediterranean Vegetables, Pesto and White Wine Cream and
Parmesan Shavings

Braised Slaney Valley Lamb Shank with Sauté Red Cabbage, Mashed Potatoes and Sun Dried Tomato Jus

Grilled Cornfed Chicken with Bitter Chocolate Stuffing and Roast Bean Sprouts with Wild Mushrooms and
Rosemary Jus

Prime Hereford Sirloin Steak with Carrot and Parsnip, Mash Sauté Green Beans and Wild Mushroom, Creamy
and Peppercorn Sauce

Pan Fried Assiette of Seafood with Red Pepper and Tomato Risotto, Asparagus and Jalapeno Pepper Salsa

Crisp Battered Fillet of Monkfish with Pea Puree, Garlic and Caper Aioli with Pont Neuf
Potatoes and Slow Roast Plum Tomato
(€4.00 Supplement)

Served with a Selection of Vegetables and Potatoes

Desserts

Silky Dark Chocolate Tart with Fresh Raspberry Sorbet and Raspberry Coulis

Cocktail Glass of Leixlip House Hotel Ice Cream

Bread and Butter Pudding with Butterscotch Sauce and Vanilla Ice Cream

Armagnac and Date Clafoutis with Vanilla Crème Brulee and Pistachio Ice Cream

Iced Nougat Parfait with Candied Fruits and Fruit Coulis with Nut Tuile

Classic Crème Brulee with Sable Biscuits and Maple and Walnut Ice Cream

Selection of Irish Farmhouse Cheese served with Fresh Fruit and Biscuits
(Supplement €2.00)

Tea or Coffee
(Decaffeinated available)

€32.50 per person

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Leixlip House Hotel is proud to be part of the The Féile Bia Programme. This programme assures our customers that the fresh beef, lamb, pork, bacon, chicken and eggs being served are fully traceable from farm to fork and have been produced under a Quality Assurance Scheme.

We are delighted to source food products from the following quality assured suppliers. We place particular emphasis on sourcing our products locally and the overriding theme in all our menus is quality, value, and seasonality.

Irish Hereford Beef:	Pallas Foods, Newcastle & Tony Gray Butchers, Palmerstown
Irish Pork, Bacon & Lamb:	Tony Gray Butcher, Palmerstown & Watkins Butchers, Leixlip
Fresh Fish:	Hanlons, Dublin
Cheeses:	Pallas Foods, Newcastle
Eggs:	Galway Free Range Eggs
Organic Chicken:	Margaret McDonnell, Ballysax, The Curragh, Co. Kildare
Fresh Irish Herbs:	William Tallon and Son, Dublin

***Please note there are three group menus available for parties of over twelve people please contact reception for more details ***

We very much hope you enjoy our
Quality Food, Service, and Ambience

Christian Schmelter
General Manager

Restaurant & Bar Teams

Bryan McCarthy
Head Chef