Girls Night Out Package Dinner Menu

— Appetisers—

Soup of the Day
Served with Fresh Homemade Brown Bread 7.9

Spicy Chicken Wings
Louisiana Hot Sauce, Blue Cheese Dip, Pesto Vinaigrette 5.7.8.10

Golden Fried Mushroom Fritters
Served with garlic dipping sauce & baby leaf salad

Char Char chicken
Wok tossed chicken, lightly battered, char chilli dressing & mixed leaves 3

Golden Fried Panko-Flaked Squid Rings
Mixed leaves & garlic aioli 1.3.7.14

Golden Mini Camembert Cheese
With sweet orange & berry compote Baby leaf salad, Pot Dressing 1.3.7

— Mains —

10oz Bridge House Irish Sirloin Steak (€5 supplement)
Served with Hand Cut Triple Cooked Chips, Roast Cherry Tomato, and Onion Rings
Garlic Butter, Pepper Sauce or Red Wine Jus
All Steaks are 28 days dry aged 7.12

8oz Irish Beef Burger
Succulent 8oz Irish Beef Burger, grilled Emmenthal Cheese, crispy tullamore smoked bacon, caramelized red onion, jalapenos House Sauce, Lettuce, floury Bap & Chunky Chips 1.7.10.12

Char Chicken Curry
Tender chicken breast in a mildly spiced curry sauce Flavoured with coriander and coconut milk, Served with basmati rice and naan bread 1.9.10

Chicken and Mushroom Vol au Vent
Tender chicken pieces in white wine mushroom cream sauce served in a puff pastry case and chips 1.2.3.7.9.12

Braised Leek & Porcini Mushroom Taglietelle (V)
Al dente pasta tossed in a creamy white wine sauce, Braised leeks, garden peas and porcini mushrooms, Topped with fresh parmesan & served with garlic bread 1.3.7.12

Beer Battered Fillet of Cod
Fillet of cod, Served with Minted Pea & Tartar Sauce Chunky Triple Cooked Chips 1.3.4.7

Seafood Vol au Vent
Cod, smoked & fresh salmon, prawns, pieces in white wine mushroom cream sauce served in a puff pastry case and chips 1.2.3.7.9.12

If you would prefer a dessert – or would like to add one – no problem!
Please just ask your server