



**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 Tagliatelle (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

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