



The Bridge House Hotel Lunch menus 2011

STARTERS

Brie and cranberry parcel

Irish Brie in crisp filo pastry with red onion marmalade and basil served on mixed leaves and cranberry compote

Seafood chowder

Wild Atlantic seafood in a potato and vegetable broth dusted with fresh herbs

House salad

Mixed baby leaves with croutons, bacon, roasted beetroot and cherry tomato in a balsamic dressing

Traditional egg salad

Free range eggs with coleslaw, tomato and mixed leaves.

Soupe du jour

Fresh homemade soup of the day

Garlic mushrooms

Golden fried mushrooms with garlic and chive mayonnaise

Chilled ogen melon

Ogen melon with fresh fruit and coulis

Greek salad

Feta cheese with beef tomato, black olives, cucumber, red onions and basil with iceberg lettuce in a Greek oil and balsamic dressing.



MAIN COURSE

Penne pommodora

Penne pasta with black olives, roast tomato and peppers in a tomato sauce topped with parmesan cheese

Crisp vegetables with egg noodles

Stir fry vegetables with bok choy, and egg noodles in a chilli, tomato and garlic sauce

Grilled salmon fillet

Grilled fillet of salmon with sautéed greens and saffron sauce

Breaded cod fillet

Fillet of cod in golden breadcrumbs with tartar sauce

Chicken with black pudding

Supreme of Irish chicken stuffed with black pudding and Savoy cabbage served with a port jus

Chicken en croute

Fillet of chicken in filo pastry with stir fry vegetables and sweet and sour sauce

Grilled Irish chicken supreme

Grilled supreme of chicken with spinach and pepper cream sauce

Daube of Beef- €3 supplement per person

Braised beef pieces in red wine served with white vegetable puree and roast garlic

Braised shank of lamb

Slow roasted shank of Irish lamb with shallots and rosemary jus

Honey and Dijon glazed loin of bacon

Loin of bacon glazed with Dijon mustard and served with parsley cream

Roast stuffed turkey and ham

Roast crown of turkey with herb stuffing and glazed ham served with roast gravy

Prime Irish Beef- €3 supplement per person

Roast prime sirloin of Irish beef with Yorkshire pudding and chasseur sauce

Main courses are served with a selection of steamed vegetables and potatoes. Should you have any special dietary requirements our head chef will be happy to accommodate you



DESSERTS

Homemade tiramisu with Chantilly cream

Baileys or strawberry cheesecake with fruit coulis

Fresh fruit Pavlova with raspberry compote

Hot Chocolate fudge cake with vanilla ice cream

Pear and almond flan with sauce analgise

Sticky toffee pudding

Baileys and white chocolate parfait

Black forest gateaux

Rhubarb crumble with vanilla ice cream

Traditional apple pie with fresh cream

French apple tart with vanilla ice cream

Summer berry soufflé with boudoir biscuits

Price List:

For a 4 course menu to include:

Main course, Desert, Tea/Coffee €16.95
Starter, Maincourse, Desert, Tea/Coffee, €18.95
Choice of 2 Starters, Maincourse, Desert, Tea/Coffee €21.95
Choice of 3 Starters, Maincourse, Desert, Tea/Coffee €24.95



BRIDGE HOUSE

Hotel & Spa *Country Club*