

PENINSULA RESTAURANT

FOUR COURSE MENU €29.95PP

STARTERS

Soup of the Day MK, CY, WH1, WH3, WH4, SY

Served with Wheaten Bread

Caesar Salad WH1, EG, MK, SY, MD, FH SP

With baby gem, bacon crumb, parmesan & croutons

BBQ Chicken Wings SE, LP1, WH, FH, CY, MD, SP

With Chilli, Onion & Sesame Seeds

Crisp Arancini Balls WH1, EG, MK

Spiced Tomato Sauce V/V

Crispy Brie Salad WH1, EG, MK

Spiced Pineapple Chutney

Sourdough Bruschetta EG, WH1, TN1

Tomato, Spring Onion, Almond Pesto

MAIN COURSE

10oz Sirloin Steak WH1, MK, SY, CY, SP

Dry Aged steak served with roast vine tomatoes, portebello mushrooms, crisp onion and pepper sauce (€11 Supplement applies)

Chicken Supreme MK, CY, SP

With Creamed Potatoes, bacon & leek velouté

Pan Roast Salmon Fillet MK, FH, SP

Crushed Potatoes, creamed leeks, tarragon velouté

Pan Roast Hake Fillet FH, CY, SP

Spiced Tomato, Chorizo & Chickpea Ragout

Roast of the Day WH1, EG, MK, SY, CY, SP

With Vegetable, Creamed Potatoes & Pan Gravy

Wild Mushroom Risotto SP

Truffle Oil

Vegetable Penne Pasta MK, CY, WH, EG

In Tomato & Basil Sauce

DESSERTS

Sticky Toffee Pudding *With Vanilla Ice Cream & Toffee Sauce* WH1, EG, MK

Crème Brule *With Homemade Shortbread* MK, EG, WH1

Cheesecake of the Day *Please Ask your Server* WH1, WH3, MK

Apple Crumble Tart *With Hazelnut & Apple Granola & Ice cream* TN, WH1, LP2 also comes in vegan option

Warm Chocolate Brownie *Chocolate Crumb, Vanilla Ice Cream* WH1, EG, MK

Allergens: PN = Peanuts EG = Eggs MS = Molluscs TN = Tree Nuts MK = Milk CY = Celery SE = Sesame
SY = Soya MD = Mustard WH = Wheat FH = Fish SP = Sulphites LP = Lupin CS = Crustaceans *WH= WH1
(Wheat flour), WH2 (Semolina), WH3 (Wholemeal), WH4 (Wheat Bran), WH5 (Rye) *LP= LP1 (Barley), LP2 (Oats)