



**3 Course Wine & Dine
€55
(Including a Bottle of House Wine)**

OUR STARTERS

Soup of the Day (v) (c)
Homemade Brown Soda Bread (9, 11)

Wild Irish Mushroom Bruschetta (v) (c)
Sautéed Mushroom, Sour Cream on Toasted Sour Dough
(Also Available Vegan) (3, 9)

Kildare House Hotel Hot & Spicy Chicken Wings (c)
With Secret Hot & Spicy Sauce & Blue Cheese Dip (3, 4, and 13)

Thai Cakes

Aromatic Thai Fish Cakes on Baby Leaves with a Hot Spiced Sauce (3, 4, 5, 9)

Warm Chicken Caesar Salad (c)

Chicken Breast, Crisp Gem Lettuce, Crispy Bacon Lardons, Parmesan Shavings, Rustic Croutons & Caesar Dressing (3, 4, 5, 9, 11, 13)

Pan-Fried Crab Boxyy (c)

A Soft Pan-Fried Crab Cake Served with a Chunky Salsa Verde (4, 6)

OUR MAIN COURSES

8oz Ribeye Steak (c)

Cooked to your liking with Roasted Asparagus, Choice of Garlic Butter, Wild Mushroom Sauce or Pepper Sauce served with Hand Cut Chips (3, 11)

Blade of Beef (c)

Parsnip Puree, Red Onion Marmalade Rich Berry Jus, topped with parsnip Crisps (3, 11)

Homemade Rare Breed Piedmontese Beef Burger (c)

Topped with Crisp Bacon & Dubliner Cheese, Chunky Chips & Relish (3, 9)

Parma Ham Baked Hake (c)

A Hake Fillet wrapped in Parma Ham Served on a Tomato Bean & Spicy Sausage Cassoulet (5, 11)

Italian Beef Lasagne

Served with Garlic Bread (4, 8, 9)

Fish and Chips

Fresh Haddock in a Craft Beer Batter, Mushy Pea Paste & Tartar Sauce (5, 9)

Lemongrass Thai Infusion

A Sweet Thai Green Curry with Red Rice or Thai Fries, **with a Choice of Chicken, Tofu or Prawn** (5, 6, 8, 11) (Also Available Vegan)

Marinated Thyme Chicken (c)

In a medley of Vegetables, Creamed Potato & Mushroom Sauce (3, 4)

Spinach & Courgette Vegan Lasagne (v) (c)

Served with Garlic Bread (8)

OUR DESSERTS

White Chocolate Cheesecake Topped white Chocolate Flakes (4, 9)

Honeycomb Ice-Cream Cake with a Toffee Crumble (2)

Sticky Toffee Pudding (3, 4, 9)

Rhubarb Crumble with Honeycomb Ice Cream (3, 4, 9)

Allergan Chart

1. Peanuts

2. Nuts

3. Milk

4. Eggs

5. Fish

6. Crustaceans

7. Mollusc

8. Soya

9. Gluten

10. Sesame

11. Celery

12. Mustard

13. Lupin

14. Sulphur Dioxide Sulphites