



thedepot

## TABLE D'HÔTE MENU

### APPETIZERS

#### **Homemade Soup of the Day 1, 3, 7, 9**

Served with a fresh Crusty Roll or Wheaten Bread

#### **Baked Bruschetta 1, 7, 8, 10**

Garlic Oil, Roast Tomato, Basil and Mozzarella Cheese with Cilantro Salsa Verde

#### **Chicken Caesar Salad 1, 3, 4, 7**

Steamed Chicken, Crispy Baby Gem, Garlic and Herb Croutons, Bacon Lardons, Freshly Shaved Parmesan with Homemade Caesar Dressing

#### **Crispy Chicken Wings 1, 3, 6, 7**

Coated in Hot Sauce or Bourbon BBQ, Chilli Pickled Cabbage and Blue Cheese Mayonnaise

### MAIN COURSE SELECTION

#### **Grilled 10oz Sirloin Steak (€5.00 Supplement)**

Cooked to your liking, served with Sauté Onions & Mushroom, Sauce and Side

#### **Italian Napolitano Pasta 1, 3, 7, 9**

Select Garden Vegetables, Sautéed in Pure Olive Oil with Penne Pasta in an Authentic Tomato Sauce, Freshly Shaved Parmesan & Toasted Garlic Bread

#### **Catch Of the Day 1, 3, 4, 7, 9, 12**

Served with Pimento and Tomato Crumb, Lemon Béarnaise Sauce, Chive Mash & Garden Vegetables

#### **Butterflied Gaelic Chicken 7, 12**

Grilled Fillet of Chicken, Cured Bacon Medallions, Colcannon Mash & Irish Whiskey Sauce

#### **Thai Vegetable Stir-fry 1, 6, 11, 14**

Wok-Fried, Button Mushrooms, Pungent Peppers, Spring Onions, Lime, Pickled Ginger, Honey, Garlic, and Soy with Fragrant Basmati Rice

### DESSERTS

#### **Selection of Desserts - Tea or Coffee**

Please see your server for details

**€31.50**

**ALLERGENS; 1.Cereals containing Gluten 2.Crustaceans 3.Eggs 4.Fish 5.Peanuts 6.Soybeans 7.Milk 8.Nuts 9.Celery 10.Mustard 11.Sesame 12.Sulphates 13.Lupin 14.Molluscs**