



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

Beetroot & Goats Cheese Salad 7, 12

Served on a Bed of Mixed Leaves with Red Onion & Sundried Tomato Dressed
with a classic Balsamic Vinegar

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 & Mushroom Sauce

Thai Vegetable Stir-fry 1, 3, 6, 11

Wok-Fried, Mushrooms, Pungent Peppers, Spring Onions, Lime, Pickled Ginger,
Honey, Garlic, and Soy served on a Bed of Egg Noodles

DESSERTS

Selection of Desserts - Tea or Coffee

Please see your server for details

€33.00

**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**