

THE



BISTRO

DINNER

STARTERS

Soup Of The Day

(ask server in relation to allergens)

Bloody Mary Prawn Cocktail

served with Shredded Iceberg Lettuce
Parisienne of Cantaloupe Melon €9.50 (2)(3)(12)

Warm Confit Duck Leg

Orange & Pink Grapefruit Segments, Toasted
Walnuts, Baby Gem Leaves with a Balsamic
and Honey Reduction €9.50 (8c)(6)(9)(12)

Baja Fish Tacos

served in a Warm Tortilla, Accompanied with
Smoked Garlic Aioli, & Pico de Gallo
€9.50 (1a)(3)(4)(7)

Chicken Caesar Croquettes

with Baby Gem Leaves, Garlic Croutons
Caesar Dressing & Crisp Bacon
€9.50 (1)(3)(4)(7)(9)(10)(12)

Chicken Wings Crispy

Chicken Wings tossed In a Louisiana Hot
Butter Sauce served with Carrot and Celery
Sticks and a Blue Cheese Dip €9.50 (1a)(7)(12)

SALADS

Superfood Salad

with Pomegranate Seeds, Tender stem
Broccoli & Butternut Squash, Feta Cheese,
Quinoa, Basil Dressing €10.50 / €16.95 (7)(9)

Warm Clonakilty Black Pudding Salad

with toasted Walnuts, torn Bluebell Falls
Goats Cheese, Seasonal Dressed Leaves,
€10.50/€17.95 (1)(3)(7)(8)(10)(12)

Grilled Warm Chicken & Bacon Salad

with Garlic Sourdough Croutons, Bacon,
Parmesan Cheese, Baby Gem Leaves, House
Dressing €10.50/€17.95 (1)(3)(4)(7)(10)(12)

ALLERGENS

1. Cereals (a) Wheat (b) Rye (c) Barley (d) Oats
2. Crustacean 3. Egg, 4. Fish, 5. Peanuts (ground nuts)
6. Soybeans 7. Milk & products thereof, Lactose.
8. Nuts (a) Almonds (b) Hazelnuts (c) Walnuts
(d) Cashews (e) Pecan (f) Brazil (g) Pistachio (h)
Macadamia (tree nuts).
9. Celery 10. Mustard 11. Sesame seeds 12. Sulphur
Dioxide/Sulphites 13. Molluscs 14. Lupines.

MAIN COURSES

Beef Burger

Double 4oz Hereford Beef Burger with
Beef Tomato, Carrigaline Garlic and Herb
Cheese, Crispy Onions, Crisp Leaves, Smoked
Chorizo Mayonnaise in a Soft Brioche Bun
accompanied by Fries and Coleslaw
€18.50 (1a)(3)(7)(10)(12)

Chicken Kebab Skewers

served with a Spicy Jalfrezi Sauce,
Accompanied by a Dressed Baby Leaf Salad,
and Fresh Hand Cut Chips & Home-Made
Naan Bread €19.95. (1a)(7)(9)(10)(12)

Asian Style Braised Pork Belly

served in a Warm Boa Bun served with
Pickled Slaw, Chunky Fries, Chopped Peanuts
€21.95 (1a)(5)(6)(7)(9)(12)

Lentil & Wild Mushroom Ragù

served tossed in Pappardelle Pasta with
Freshly grated Parmesan and Truffle Pepper
served with Garlic Bread €18.95 (1a)(3)(7)(9)

10 oz. Sirloin Steak

Cooked to your Liking with Sautéed Tarragon
Wild Mushrooms, Chunky Fries, with a
Choice of Garlic Butter or Pink Peppercorn
Sauce
€32.95 (6)(7)(9)(12)

Curry Marinated Seabass Fillets

served with Roast Saffron & Chili
Cauliflower, with a Lime & Coconut Sauce,
Garnished with Pickled Ginger & Fresh
Coriander €21.95 (4)(7)(9)(10)(12)

Surf & Turf

Slow Cooked Feather Blade of Beef & Garlic
Tiger Prawns, Accompanied by Green Beans
Wrapped in streaky Bacon, Chunky Hand
Cut Chips, and a Pink Peppercorn Bearnaise
Sauce €32.95 (2)(3)(4)(7)(9)(12)

Grilled Halloumi Burger

in a toasted Brioche Bun served with a
Roasted Red Pepper, BBQ sauce, Crisp Iceberg
Lettuce, Smoked Garlic Aioli, Chunky Fries
€17.95 (1a)(3)(7)

Pan Fried Fillet of Hake

Braised Celeriac, Slow Roast Heirloom
Tomatoes, Samphire, served with Crispy
Leeks and a Chardonnay Velouté Drizzled
with Truffle Oil €23.95 (4)(7)(9)(12)

SIDES €4.50

Onion Rings (1a)(3)(7)

Sweet Potato Fries

Corn on the Cob (7)

Portobello Mushrooms (7)

Chunky Fries

Side Salad (7)



Carrigaline, Co Cork. P43 RH21

Email: reception@carrigcourt.com

Tel: 021 4852100


CARRIGALINE
COURT
4* HOTEL & LEISURE CENTRE

FOLLOW US' & SHARE YOUR EXPERIENCE

 @CARRIGCOURT

 @CARRIGCOURT

 @CARRIGALINECOURT

 SEARCH CARRIGALINE COURT

WWW.CARRIGALINECOURT.COM