



# PENINSULA RESTAURANT

SERVED FROM 6-9PM

Menu

€26.95 PER PERSON

## TO BEGIN

### Soup of the day

Served with Wheaten Bread  
(MK, CY, WH1, WH3, WH4, SY)

### Caesar Salad

With Baby gem, Bacon crumb,  
Parmesan, Crouton  
(WH1, EG, MK, SY, MD, SP)

### BBQ chicken wings

With Chili, Onion & Sesame seeds  
(SE, LP1, FH, CY, MD, SP)

### Crisp Arancini balls

Spiced tomato sauce v/v  
(WH11 EG, MK)

## DESSERT

### Sticky toffee pudding

Vanilla ice cream, Toffee sauce  
(WH1, EG, MK)

### Crème Brule

With homemade Shortbread  
(MK, EG, WH1)

### Cheesecake of the day

(WH1, WH3, MK)

### Apple Crumble

With Hazelnut & Apple Granola & Vegan  
Ice Cream

(TN, WH1, LP2)

Selection of ice creams (MK)

## MAIN COURSE

### 10oz Sirloin Steak

Grants Butchers Dry Aged Steak served  
with Roast Vine Tomatoes, Portobello  
Mushroom, Crisp Onion, Peppercorn Sauce  
(11 Euro Supplement)  
(WH1, MK, SY, CY, SP)

### Chicken Supreme

Potato Gnocchi, Butternut squash,  
sprout leaves, Chicken Velouté  
(WH1, EG, MK, CY, SP)

### Pan Roast Salmon Fillet

Crushed Potatoes, Creamed leeks,  
Tarragon velouté  
(MK, FH, SP)

### Slow Roast Turkey & Gammon

Apricot, Sage Stuffing, Creamed  
Potatoes, Pan Gravy  
(WH1, EG, MK, SY, CY, SP)

### Spiced Chickpea & Tomato

### Ragout with Herbs

(CY, SP)

All served with seasonal vegetables and  
potatoes of the day

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)



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### TO BEGIN

#### Soup of the day

Served with Wheaten Bread  
(MK, CY, WH1, WH3, WH4, SY)

#### Crispy Brie

Spiced pineapple chutney, Leaves  
(WH1, EG, MK)

#### Sourdough Bruschetta

Tomato, Spring Onion, Almond Pesto  
(WH1, TN)

#### Roast Celeriac salad

Squash, Beetroot, Walnut, Sherry  
vinaigrette v/v (TN)

### DESSERT

#### Warm Chocolate Brownie

Chocolate crumb, Vanilla ice cream  
(WH1, EG, MK)

#### Apple Crumble

Hazelnut and apple granola with  
Vanilla Ice Cream  
(TN, WH1, EG, MK, LP2)

#### Cheesecake of the day

(WH1, WH3, MK)

#### Apple Crumble Tart

With Hazelnut & Apple Granola & Vegan  
Ice Cream (TN, WH1, LP2)

Selection of ice creams (MK)

### MAIN COURSE

#### 10oz Sirloin Steak

Grants Butchers Dry Aged Steak served  
with Roast Vine Tomatoes, Portobello  
Mushroom, Crisp Onion,  
With Peppercorn Sauce  
(WH1, MK, SY, CY, SP)

(11 Euro Supplement)

#### Chicken Supreme

Creamed Potato, Bacon and leek  
Velouté  
(MK, CY, SP)

#### Pan Roast Cod Fillet

Spiced tomato, chorizo &  
chickpea ragout  
(FH, CY, SP)

#### Roast Beef

Yorkshire pudding, Creamed potato,  
Pan gravy  
(WH1, MK, SY, CY, SP)

#### Wild Mushroom Risotto

Truffle oil v/v  
(SP)

All served with seasonal vegetables and  
potatoes of the day

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