



Occasion Dining

to start

CHEF'S HOMEMADE SOUP OF THE DAY (4,9,13)
served with our homemade brown soda bread (1,3,7)

KENMARE BAY SEAFOOD CHOWDER (4,5,6,8,9,14)
served with our homemade brown soda bread (1,3,7)

CHICKEN & MUSHROOM VOL AU VENT (1,4,7,9,11,14)
sauteéd chicken & button mushrooms, in a cream sauce & served in a puff pastry case

MOZZARELLA STICKS (1,4,7,9,11,14)
crumbed mozzarella sticks served with a Cumberland sauce & seasonal salad leaves

SEAFOOD SALAD (1,4,5,7,8,9,11,14)
fresh Atlantic seafood served on a bed of seasonal leaves with a lemon & a marie rose dip

main course

ROAST TOP RIB OF PRIME IRISH BEEF (1,4,7,9,14)
with a crisp Yorkshire pudding & roast gravy

BAKED FILLET OF SALMON (4,5,6,8,9,11,14)
with sautéed leeks, spring onion, baby spinach with white wine & chive cream

ROAST CROWN OF TURKEY & HONEY GLAZED HAM (1,4,7,9,11,14)
served with a herb & onion stuffing, cranberry compote & roast gravy

ORIENTAL VEGETABLE CURRY (1,4,7,9,11,12,13,14)
sauteéd market vegetables, roasted red pepper, red onion, sugar snap peas and baby corn in a medium spiced curry sauce served rice & toasted naan bread (add chicken)

GRILLED IRISH 10OZ SIRLOIN STEAK (4,9,11,14) (€12.50 SUPPLEMENT)
cooked to your liking, with sautéed onions & mushrooms, peppercorn sauce or garlic butter

dessert

BAILEYS & MALTESER CHEESECAKE JAR
topped with cream (1,4,7,14)

HOMEMADE CHOCOLATE BROWNIE
with vanilla ice-cream (1,4,7)

SELECTION OF MANOR LUXURY ICE CREAMS
finished with butterscotch sauce (4)

"MANOR WEST APPLE PIE"
served warm, with custard & vanilla ice cream (1,4,7,14)

FRESHLY BREWED TEA & COFFEE

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Allergen guide

1.Cereal 1a.Wheat 1b. Rye 1c.Barley 1d.Oats 2.Peanuts 3.Nuts 3a.Almonds 3b.Brazil Nuts 3c.Cashews 3d.Hazelnuts 3e.Macadamia
3f.Pecan 3g.Pistachio 3h.Walnuts 4.Milk 5.Crustaceans 6.Mollusc 7.Eggs 8.Fish 9.Celery 10.Lupin 11.Mustard 12.Sesame Seeds
13.Soya 14.Sulphar Dioxide