



GLENVIEW HOTEL  
& LEISURE CLUB

# Woodlands

## SAMPLE LUNCH MENU

### STARTERS

#### **Assiette of Duck Liver Pate, Ham Hock Terrine & Dressed Chicken**

Red Onion Marmalade, Wholegrain Crostini  
(1, 3, 7, 8, 10, 11)

#### **Fried Fish Cake hinted with Lemon & Black Pepper**

Pickled Cabbage, Tomato & Onion Salsa  
(1, 3, 4, 7, 8, 10, 11)

#### **Homemade Soup of the Day**

Garlic Croutons  
(1, 3, 7, 8, 10, 11)

#### **Baily & Kish (Howth Co. Dublin) Oak Smoked Salmon**

Pickled Cucumber, Red Onion, Capers, Red Pepper  
Coulis  
(1, 3, 4, 7, 8, 10, 11, 13)

#### **Goats Cheese & Honey Roll, Coated in Coriander Crumb**

Pickled Beetroot, Roasted Pear, Hazelnut Oil  
(1, 3, 7, 8, 10, 11)

#### **Allergen Information**

1. Wheat 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts  
6. Soybeans 7. Dairy 8. Nuts 9. Celery 10. Mustard  
11. Sesame Seeds 12. Sulphites 13. Shellfish

### MAIN COURSES

#### **Roast Prime Sirloin of Irish Hereford Beef**

Traditional Accompaniments (100% Irish Beef  
from Local Supplier - Frank Doyles, Bray)  
(1, 10)

#### **Grilled Fillet of Salmon**

Beetroot Salsa  
(4, 7)

#### **Sous Vide Chicken in a Garlic & Herb Marinade**

Herb Jus  
(4, 7)

#### **Malaysian Lamb Korma with Coconut & Ginger**

Saffron Rice, Cucumber Yogurt, Side Salad  
(7)

#### **Warm Petit Ratatouille & Feta Cheese Tart**

Tossed Side Salad, Basil Oil  
(7)

All main courses are served with a  
selection of fresh vegetables.

To make a reservation please call 087 4280486 or book through Open Table  
\*\* supplement applicable to inclusive packages

**Food Allergies & Intolerances:** Guests are advised that all our dishes may come into contact with all 13 allergens, directly or indirectly. Please let us know if any food may cause allergic reaction prior to ordering



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### DESSERTS

#### **Warm Apple & Rhubarb Crumble**

Vanilla Ice Cream

(1, 3, 7, 8)

#### **Mango & Passion fruit Cheesecake**

Mango Coulis

(1, 3, 7, 8)

#### **Lemon Meringue Tart**

Duo of Sauces

(1, 3, 7, 8)

#### **Callebaut Milk Chocolate Mousse**

Fresh Berries

(1, 3, 7, 8)

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