

THE  
CONNACHT

Celebrating

50

Years

1969 - 2019

# GROUP MENU

## STARTERS MAR THÚS

### SOUP OF THE DAY

homemade Guinness brown bread

1o.1w.7.8.9

### THE CONNACHT CRISPY WINGS

homemade BBQ sauce, blue cheese dip

3.6.7.10.11

### THE CONNACHT GARLIC MUSHROOM

grilled portobello mushroom, garlic & chives cream cheese,  
crushed walnuts, maple syrup, seasonal leaves

7.8w.10

### CHICKEN CAESAR SALAD

crispy bacon, homemade croutons, black olives,  
cos lettuce, creamy Caesar dressing

1w.3.4.5.7.8.10

## MAIN COURSES PRÍOMHCHÚRSAÍ

### GRILLED 8OZ STEAK

roasted vine tomatoes, mushroom fondue, chips,  
brandy pepper sauce or garlic butter

(Steak supplement €5.00)

7.8.12

### HOME RECIPE BEEF BURGER

sautéed onions, crispy lettuce, beef tomato, mature cheddar,  
smoked bacon mayonnaise, in a potato bap, coleslaw, chips

1w.3.7.8.10

### GRILLED FILLET OF SALMON

stir fry vegetables, oriental sauce, savoury rice

2.4.6.7.9.11.14

### BAKED SUPREME OF CHICKEN

diced potato, sautéed green beans, garlic & lemon sauce

7.12

### INDIAN KORMA STYLE CURRY

roast vegetables, basmati rice,  
warm naan bread, mango chutney

1w.3.7.8 vegetarian

## DESSERTS MILSEOGA

### ASSIETTE OF DESSERTS

1w.3.6.7.8

### FRESHLY BREWED TEA/COFFEE

2 COURSES FOR €23.50 | 3 COURSES FOR €29

#### Allergens:

1b Gluten-Barley, 1o Gluten-Oats, 1r Gluten-Rye, 1w Gluten-Wheat, 2 Crustacean, 3 Egg, 4 Fish, 5 Peanut,  
6 Soybean, 7 Dairy, 8a Nuts-Almonds, 8c Nuts-Cashew, 9 Celery, 10 Mustard, 11 Sesame seeds,  
12 Sulphur, 13 Lupin, 14 Molluscs