



CLAYTON WHITES
HOTEL

Sample Terrace Restaurant Table d'hôte Menu

To Start With...

Homemade leek and potato soup

*Served with fresh cream and croutons
(Contains allergen 6, 7, 9)*

Duo of melon

*Served with berry compote
(Contains no allergen)*

Duck liver pate

*Served with red onion marmalade and balsamic flutes
(Contains allergen 6, 7, 11)*

Golden fried brie wedges

*Served with cranberry compote
(Contains allergens 6, 7, 11)*

Classic Caesar salad

*Cos lettuce, bacon lardons, croutons and Caesar dressing
(Contains allergen 3, 6, 7, 11)*

the Mains...

Chargrilled supreme of chicken

*Served with pepper cream sauce
(Contains allergen 7)*

Oven baked Kilmore Quay fillet of hake

*With sundried tomato and basil crust and served with lemon beurre blanc
(Contains allergens 3, 6, 7)*

Confit of barbary duck leg

*Served with a blackcurrant jus
(Contains allergens 12)*

Mushroom ravioli (V)

*Tossed in a garlic and herb cheese sauce and toasted walnuts
(Contains allergens 5, 6, 7)*

Slow cooked feather blade of Irish beef

*Served with a pearl onion jus
(Contains allergens 7, 12)*

Sweet Surprise...

Selection of ice-creams

*Served in a wafer basket with fresh cream
(Contains allergen 6, 7, 8, 11)*

Vegan apple brown betty

*Served with vegan vanilla ice-cream
(Contains allergen 6)*

Wexford berry Eton mess

*With crushed meringue and whipped cream
(Contains allergen 7, 11)*

Vegan chocolate and coconut tart

*Served with fruit salsa and raspberry coulis
(Contains allergen 5, 8)*

2 Course € 25.95 / 3 Course € 29.95

Denotations as follows: (C) Celiac, (D) Diabetic, (V) Vegetarian

Allergen Index: 1. Crustacean 2. Molluscs 3. Fish 4. Peanuts 5. Nuts 6. Cereal containing gluten 7. Milk/milk product 8. Soy 9. Sulphur Dioxide 10. Sesame Seeds 11. Egg 12. Celery & Celeriac 13. Mustard 14. Lupin