WESTPORT PLAZA
HOTEL
MENU

STARTER

TOMATO & BURRATA SALAD
Italian burrata, marinated tomatoes, balsamic glaze and pesto with sourdough bread
1.7.12

KOREAN BBQ BAKED WINGS
Sticky, sweet & mildly spiced, sesame, spring onion
1.6.10.11.12

CREAMY ATLANTIC SEAFOOD CHOWDER
Salmon, cod, smoked haddock & mussels in a creamy broth. Served with house brown bread
1.4.6.7.12.14

PLAZA BRUSCHETTA v
Bruschetta with tomato & basil salsa. Served on our house stone-baked flat bread & drizzled with olive oil.
1.7

HOUSE GARLIC BREAD v
Authentic pizza base finished with garlic, parsley & extra virgin olive oil, served with parmesan & rocket salad
1.7.3

HOMEMADE SOUP OF THE DAY v
Served with house brown bread 1.7.9

MAIN COURSE

PORK BELLY
Slow cooked pork belly, plum & lemon grass puree, sauteed tender stem broccoli, five spice sauce.
6.9.11.12

SUPREME OF CHICKEN
Grilled supreme of chicken, creamy mash potato, wild mushrooms, bacon lardons and pearl onion chicken jus
7.9.12

GRILLED FILLET OF SALMON
Creamed spinach, roasted fennel, fish & dill velouté.
4.7.9.12

THE 6OZ BEEF BURGER
Lettuce, pickles, house burger sauce, smoked cheese & bacon jam in a brioche bap, served with chips
1.3.6.7.9.11.12

THE CHICKEN FILLET BURGER
Chargrilled chicken, peri peri mayo, lettuce & onion, served with chips .
1.3.7.9.10.12

AUTHENTIC INDIAN CHICKEN CURRY 1.7.9
Tender chicken pieces, marinated in yoghurt & spices, gently cooked in a traditional north Indian curry sauce, accompanied by warm nann and basmatic rice

MARGHERITA PIZZA 1.7.12
Tomato sauce, mozzarella, basil, parmesan, olive oil

PEPPERONI PIZZA 1.7.12
Tomato sauce, mozzarella, pepperoni, streaky bacon

9oz DRY AGED SIRLOIN (Supplement of €12)
A lean juicy & tender cut. Served with fondant potatoes, onion rings, garlic portobello mushroom, seasonal greens & chips
1.7.9.12

DESSERT

DARK CHOCOLATE BROWNIE
Chocolate sauce & vanilla ice cream
1.3.7

ETON MESS
Fresh strawberries, meringue, coulis & cream
GF 3.7

RUSTIC APPLE PIE
with creme anglaise & vanilla ice cream
1.3.7

LEMON & RASPBERRY CHEESECAKE
Served with rhubarb ice cream 1.3.7

HOMEMADE ICE CREAM & SORBET
Ask your server for selection
GF 3.7

FOOD ALLERGY NOTICE;
Food prepared here may contain nuts and other ingredients which can cause allergic reactions. If you or any of your guests have an allergy please inform your server and our chefs will be happy to accommodate your needs.
GLUTEN FRIENDLY OPTIONS AVAILABLE:
V VEGETARIAN I VEGAN

· 1 WHEAT · 2 CRUSTACEAN · 3 EGG · 4 FISH · 5 PEANUTS
· 6 SOY · 7 DAIRY· 8 TREENUTS · 9 CELERY · 10 MUSTARD
· 11 SESAME · 12 SULPHITES · 13 LUPINS · 14 MOLLUSCS