GROUP MENU

PLAZABAR

STARTERS

HOMEMADE SOUP OF THE DAY (VC)

with homemade brown Irish Bread & a crispy roll

CREAMY ATLANTIC SEAFOOD CHOWDER (C)

Salmon, Cod, Smoked Haddock & Mussels in a Creamy Melody served with homemade brown Irish Bread & a crispy roll

ASIAN STYLE CHICKEN WINGS (C)

Five spice, sesame seeds, coriander and homemade red cabbage slaw

IRISH GOAT'S CHEESE AND VEGETABLE TARTLET (V)

Wild rocket, sun-dried tomato and balsamic reduction

MAIN COURSE

ROAST OF THE DAY

Please ask your server

CATCH OF THE DAY

Please ask your server

VEGETARIAN CURRY (C)

Finished with fresh coriander & toasted almonds, basmati rice & naan bread

CLARE ISLAND ORGANIC SALMON (C) (V)

Served with roasted potatoes, cherry tomatoes, fennel & green beans, herb butter

TRADITIONAL BALTI CHICKEN CURRY (C)

Finished with fresh coriander & toasted almonds, basmati rice & naan bread

60Z PLAZA BEEF BURGER

With tomato, onion & pickle in a brioche bap Served with homemade chips & Chef's Secret sauce

IRISH CHICKEN FILLET BURGER

cheese .50c | streaky bacon .50c

Char grilled Irish Chicken, lettuce, tomato, sweet red onion, low-calorie mayonnaise in a Kaiser bap Served with organic leaves & Homemade Chips cheese .50c | streaky bacon .50c

9oz DRY AGED SIRLOIN STEAK (C)

Dry aged in house, served with Grilled flat cap mushroom, onion rings, homemade chips, choice of peppercorn sauce or garlic butter €4.50 supplement

S W E E T T R E A T

SELECTION OF HOMEMADE ICE CREAM & SORBET

brandy snap basket

HOT CHOCOLATE BROWNIE

with Pecan nut ice cream

HOMEMADE TOBLERONE CHEESECAKE

with homemade nutella ice cream

CARAMELISED APPLE & ALMOND TART

with crème anglaise & homemade rhubarb ice cream

BLACK FOREST MOUSSE

Feuillantine crunchy base, Griotte macerated in Kirch, Chocolate Mousse and Chantilly Cream, milk Ice Cream