

G R O U P M E N U

PLAZA BAR

S T A R T E R S

HOMEMADE SOUP OF THE DAY (VC)

with homemade brown 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

HOUSE DRY RUB CHICKEN WINGS (C)

Jalapeño relish and homemade cabbage slaw

WARM CHORIZO, RED PEPPER & BEETROOT (C)

Wild rocket leaves, crumbled goats cheese
& balsamic dressing

M A I N C O U R S E

ROAST OF THE DAY

Please ask your server

CATCH OF THE DAY

Please ask your server

HOUSE INDIAN CHICKEN CURRY (MEDIUM) (C)

Chicken pieces, cooked with Indian spices, tomatoes,
peppers and onion.

Finished with fresh coriander & almonds.

Served with brown rice & naan bread

HOUSE VEGETARIAN CURRY (V,C)

ORGANIC CLARE ISLAND SALMON (C)

Roasted leeks, carrots & baby potatoes,
dill & mussel velouté

6OZ PLAZA BEEF BURGER

With tomato & pickle in a brioche bap

Served with homemade chips & Chef's Secret sauce
& onion ring

*cheese .50c | streaky bacon .50c

IRISH CHICKEN FILLET BURGER

Chargrilled Irish chicken with tomato & garlic
mayonnaise in a Kaiser bap

served with homemade chips

*cheese .50c | streaky bacon .50c

9OZ DRY AGED SIRLOIN STEAK

Dry aged in house, served with Grilled Flat Cap
Mushroom, onion rings, homemade Chips and choice
of peppercorn sauce or garlic butter

* €6.50 supplement

S W E E T T R E A T

SELECTION OF HOMEMADE ICE CREAM & SORBET

brandy snap basket

HOT CHOCOLATE BROWNIE

with vanilla ice cream

CHOCOLATE & SALTED CARMEL CHEESECAKE

with rum & raisin ice cream

CARAMELISED APPLE & ALMOND TART

with crème anglaise & homemade
vanilla ice cream

CLASSIC VANILLA CRÈME BRULEE

With baileys ice cream & shortbread biscuit