



## Welcome to the Glasshouse Hotel

### Starters

Garlic Tiger Prawns and Chicory Bites  
Shrimp Cocktail, Pickled Red Onion  
2,4,8,11

Goats Cheese Brulee  
Asparagus & Beetroot Salad  
Parmesan Crisp  
2,3,4

Pulled Ham Hock & Potato Slider  
Piccalilli Mayonnaise, Red Pepper Concasse  
Curly Endive  
1,2,3,4

Sundried Tomato & Feta Slaw  
Mint, Radicchio, Citrus Olive Emulsion  
1,2,3,4

Homemade Fresh Soup of the Day  
Bakery Breads  
1,3,4,5

### Mains

Slow Cooked Honey Duck Breast  
Calvados Reduction, Confit Wing  
Apple & Raisin Tart, Mini Apple  
1,2,3,4,5

Miso Glazed Monkfish  
Yellow Split, Turtle Bean & Green Pea stew  
Mild Curry Foam,  
3,4,5,7

Five Spice Chicken Breast  
Satay Cream, Gyoza, Black Radish  
Duo of Scallion  
3,4,5,8

Stuffed Savoy Cabbage  
Orange Lentil Dahl, Chickpea and Pinenut  
Tomato & Vodka Sauce, Capers and basil  
4,6

## **Dessert**

Assiette of Glasshouse Desserts

## **Tea or Coffee**

MENU SUBJECT TO CHANGE

### **After Dinner Drinks**

**Espresso Martini €9.00**

**VSOP Cognac €11.00**

**Crème de Menthe €5.00**

**Irish Coffee €6.50**

**Calypso Coffee €7.00**

**French Coffee €7.00**

**Baileys Coffee €7.00**

### **Allergens**

1. Gluten 2. Egg 3. Dairy 4. Soybeans  
5. Celery 6. Nuts 7. Fish 8. Peanuts  
9. Crustaceans 10. Molluscs 11. Sulphite Dioxide 12. Mustard 13. Sesame