



## *Fitzgerald's Woodlands House Hotel & Spa* **Sample Lunch Menu**

*Wilmott's Crispy Bacon & Crouton Salad on a bed of Mixed Leaves with House Style Honey & Mustard Dressing (C\*)*

*Woodlands Chicken and Mushroom Vol au Vent in a White Wine and Cream Sauce infused with Fresh Chives*

*Local Athea Black Pudding Terrine with Streaky Bacon & Tomato Salsa & a Garden Salad served with Honey & Mustard Dressing*

*Rustic Vegetable Soup with Herb Crotons (V) (C\*)*

*Seafood Tower of Tiger Prawns, Crab & Smoked Salmon Gravlax with Roasted Red Pepper & a Lime & Dill Sauce*

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*Chargrilled Irish Angus Sirloin Steak  
Served with Peppercorn Sauce or Garlic Butter (€5.00 supplement) (C\*)*

*Seared Breast of Irish Chicken with a Bread & Potato Stuffing with a Tarragon Jus (C\*)*

*Slow Roasted Irish Hereford Beef with Roast Potato with Chasseur Sauce (C\*)*

*Baked Salmon with a Lemon and Dill Sauce (C\*)*

*Vegetarian Carbonara with Penne Pasta in a Creamy White Wine Sauce, Topped with Parmesan Cheese & Garlic Bread (V) (C\*)*

*Traditional Roast Turkey, Baked Limerick Ham with a Herb Stuffing & Homemade Gravy  
Served with Vegetables and Potatoes*

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*Warm Chocolate Fudge Cake with Ice Cream*

*Chocolate Profiteroles with Fresh Cream*

*Fresh Fruit Meringue Nest with Fruit Coulis(C)*

*Homemade Strawberry Cheesecake*

*Selection of Ice-creams (C\*)*

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*Freshly Brewed Tea & Coffee*

*Please inform your server if you have any special dietary requirements. Many of our dishes can be altered to guest's specific dietary requirements.*

*(V) Vegetarian (C) Coeliac (C\*) Coeliac On Request*

**€35.00**