



Coolanowle Country House Evening Meal Menu

Starter

<i>Organic Vegetable Soup of the Day</i>	<i>(*3)</i>	<i>€6</i>
<i>Organic Chicken & Pork Terrine with Homemade Chutney</i>	<i>(*1, 4)</i>	<i>€9</i>
<i>Goats Cheese, Roasted Beetroot & Caramelised Onion Tart</i>	<i>(1,*3)</i>	<i>€8.50</i>
<i>Mozzarella, Sundried Tomato, Caramelised Onion & Basil Tart</i>	<i>(1,*3)</i>	<i>€8</i>
<i>Bruschetta with Coolanowle Organics Crispy Bacon, Mozzarella, Caramelised Onions & Pesto</i>	<i>(*1,3,5,6)</i>	<i>€8.50</i>
<i>Coolanowle Black Pudding / Crispy Bacon Salad with Balsamic Vinegar & Mustard Seed Dressing</i>	<i>(*1,6)</i>	<i>€9</i>

Main Course

<i>Coolanowle Organic Roast Pork Fillet, Herb & Apricot Stuffing</i>	<i>(*1)</i>	<i>€25</i>
<i>Coolanowle Organics Panfried 8 oz Striploin Steak with Onions, Mushrooms & Pepper Sauce</i>	<i>(*3)</i>	<i>€26</i>
<i>Coolanowle Organics Roast Rack of Lamb with Diane Sauce</i>	<i>(*3)</i>	<i>€26</i>
<i>Breast of Organic Chicken wrapped in Coolanowle Organics Dry Cured Streaky Bacon</i>		<i>€25</i>
<i>Please ask staff member for daily vegetarian option</i>		<i>€23</i>

Main courses served with Seasonal Vegetables & Potatoes

Desserts

<i>Apple Crumble served with Cremé Anglaise/Vanilla Ice-cream</i>	<i>(*1,3,4)</i>	<i>€6</i>
<i>Meringue Swirl Stack with Fresh Cream and Fruit</i>	<i>(*3)</i>	<i>€6</i>
<i>Chocolate Lava Fondant Served with Fresh Cream or Ice-cream</i>	<i>(*1,3)</i>	<i>€6</i>

Teas/ Coffees

€2

**= Contains: 1=Gluten, 2=Egg, 3=Milk, 4=Nuts, 5=Sesame Seeds, 6= Mustard*