



## *Coolanowle Country House Evening Meal Menu*

### *Starter*

<i>Organic Vegetable Soup of the Day (*3)</i>	<b>€6</b>
<i>Goats Cheese, Roasted Beetroot &amp; Caramelised Onion Tart Served with an Organic Side Salad (1,*3)</i>	<b>€10</b>
<i>Mozzarella, Sundried Tomato, Caramelised Onion &amp; Basil Tart Served with an Organic Side Salad (1,*3)</i>	<b>€10</b>
<i>Bruschetta with Coolanowle Organic Crispy Bacon, Mozzarella, Caramelised Onions &amp; Pesto Served with an Organic Side Salad(*1,3,5,6)</i>	<b>€9.50</b>
<i>Coolanowle Organics Black Pudding &amp; Bacon Salad with Balsamic Vinegar &amp; Mustard Seed Dressing (*1,6)</i>	<b>€10</b>
<i>Organic Chicken &amp; Pork Terrine with Homemade Chutney &amp; Apple Purée Served with an Organic Side Salad (*1, 4)</i>	<b>€10</b>

### *Main Course*

<i>Coolanowle Organic Pork Fillet with Herb &amp; Apricot Stuffing (*1)</i>	<b>€26</b>
<i>Coolanowle Organics Panfried 8 oz Striploin Steak with Onions, Mushrooms &amp; Mushroom Sauce (*3)</i>	<b>€27</b>
<i>Coolanowle Organics Roast Rack of Lamb with Diane Sauce (*3)</i>	<b>€28</b>
<i>Breast of Organic Chicken wrapped in Coolanowle Organics Dry Cured Streaky Bacon</i>	<b>€26</b>
<i>Please ask Staff member for Daily Vegetarian option</i>	<b>€24</b>

*Main courses served with Seasonal Vegetables & Potatoes*

### *Desserts*

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

### *Teas/ Coffees/ Herbal Teas*

**€2**

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