

## Starters

**Homemade Soup Of The Day (C,D,GF) €6**

*Fresh Soup served with crispy bread roll.*

**Fresh Atlantic Seafood Chowder (C,CR,D,G,F) €8**

*Award winning seafood chowder served with soda bread.*

**House Style Pork Ribs (GF,C) €8**

*With our homemade BBQ sauce.*

**Crispy Stuffed Potato Skins (GF,D) €9**

*Stuffed with creamy potato, chive & Bacon*

*Topped with melted Cheddar & finished*

*With a drizzle of Marie Rose sauce.*

**Woodland Bites (G,D,E) €8**

*Deep fried crispy breaded mushrooms*

*With a garlic mayo dip.*

**Homemade Crab & Smoked Salmon Fish Cake (F,D,E,G,N) €9**

*A blend of crab meat, smoked salmon & veg with a hint of lemon.*

*Deep fried and served with a mild madras mayo & salad.*

**Warm Chicken Caesar Salad (D,E,G,N) €9 Main €15**

*Grilled marinated chicken breast served with*

*A mixed leaf salad, croutons, crispy streaky bacon*

*parmesan shavings with a creamy Caesar sauce.*

**Crispy Homemade Chicken & Veg Spring Roll (E,G,N,SY) €8**

*Chopped breast of chicken with vegetables and a hint of five spice*

*Wrapped in filo pastry served with Hoi-Sin Sauce.*

**Creamed sweet Chilli tiger Prawns (D,GF,N,CR) €9**

*Sautéed tiger prawns in a creamy sweet chilli sauce*

*Served with a thimble of saffron rice.*

**Golden Crumbed Goats Cheese Salad (D,E,G) €9**

*Served with beetroot, a black olive salad & a balsamic dressing.*

**Hot & Sticky Chicken Wings (C,D,GF) €7 Main €14**

*Chicken wings tossed in our homemade*

*Hot & sticky Louisiana sauce with a Cashel bleu cheese dip*

**Mains served with French fries.**

**Please note that we do not split bills**

## *Main Courses*

### **S Prime Irish 10oz Sirloin Steak (D,GF,S) €26**

*Cooked to your liking & served with sautéed onions mushrooms, French fries & a choice of garlic butter or Jameson Irish whiskey pepper sauce.*

### **Homemade Quarter Pounder (E,G) €15**

*Homemade Beef Patty grilled & served in a toasted Bap with a mix of lettuce, tomato onion and Marie rose sauce with fries, coleslaw & onion rings.*

### **Slow Braised Lamb Shank (D,GF,S) €19**

*Served with roasted root vegetables & puree of creamed parsnip and potatoes, finished with a red wine, garlic & rosemary jus.*

### **Crispy Honey Roast Half Duckling (D,GF) €22**

*Served on a bacon & spring onion mash with red currant jus  
Served with seasonal vegetables.*

### **'Friendly Farmer' Chicken Supreme (E,G,S) €19**

*From Ronan Byrnes farm in Athenry. Lemon & garlic marinated chicken with potato rosti & braised red cabbage.  
Served with a red wine balsamic reduction.*

### **French Rack Pork Cutlet (D,GF,S) €19**

*Marinated & grilled pork cutlet served on a wild mushroom and Brandy cream sauce. Topped with Clonakilty Black Pudding and finished with glazed poached apple.*

### **Pan Fried Fillet Of Cod (D,GF,S) €20**

*Served with buttered French beans and finished with chorizo & chive beurre blanc.*

### **S Raheen Woods Warm Seafood Platter (F,D,E,G,MS,CR,N) €22**

*Served with prawn cocktail in a Marie rose sauce, deep fried breaded calamari, sautéed tiger prawns, crab claws, baked fillet of Cajun Cod and a mini cup of house seafood chowder.*

### **Seafood Tagliatelle (F,E,G,S,MS,CR) €20**

*A mix of cod, salmon, mussels, tiger prawns & crab claws  
In a chilli, garlic & coriander broth with a hint of paprika  
All combined with pasta tagliatelle  
served with crusty garlic bread.*

### **Thai Red Lentil & Vegetable Curry (V) (C,GF,SY,N) €16**

*Served with basmati rice & warm naan bread.*

**S = €8 Supplements on Inclusive  
Table d'hote menu**

## Side Dishes

- Roast Lemon & Thyme Vegetables €4.50  
 French Fries €4.50  
 Creamed Mash Potatoes €4.50  
 Garlic & Cheese Potato Gratin €4.50  
 Battered Onion Rings €4.50  
 Tossed Salad €4.50  
 Selection of Fresh Market Vegetables €4.50

## Desserts

**Malteser & Fudge Cheesecake (D,G,SY) €6.50**  
 Served with fresh cream.

**Warm Chocolate Fondant (D,E,G,N) €6.50**  
 Served with vanilla ice cream.

**Eton Mess (E,GF) €6.50**  
 A blend of forest fruit compote mix with crashed meringue  
 and ice cream finished with fresh cream.

**Homemade Banana & Caramel Crumble (SY,D,E,G) €6.50**  
 Served with vanilla ice cream.

**Buttered Apple Pie (D,E,G) €6.50**  
 Served with warm custard.

**Warm Chocolate Fudge Gateaux (D,SY,G,E,N) €6.50**  
 Served with mint ice cream.

**Homemade Whiskey Infused Bread & Butter Pudding (D,E,G,S) €6.50**  
 Served with warm custard.

**Irish Selection Cheeseboard (D) €14**  
 Selection of cheeses: Cashel Blue, St. Kevin's Brie  
 Cahill's Porter, Cheddar & Irish Whiskey Cheddar  
 Served with crackers, grapes & chutney.

All our Beef is of Irish Origin  
 Food allergen declaration EU no 1169/2011 SI No 489 2017  
 Food cooked & prepared at Raheen Woods Hotel may contain  
 allergens. A list of these is available below.

C-Celery	CR-Crustaceans	L-Lupin	E-Eggs
F-Fish	G-Gluten	GF-Gluten Free	N-Nuts
M-Mustard	MS-Molluscs	P-Peanuts	D-Dairy
S-Sulphur Dioxide	SS-Sesame Seeds	SY-Soya Sauce	