

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,MS) €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.*

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.*

S Crisp Confit of Duck (GF,N,M,SS) €9.90
*Served with a caramelised walnut and orange salad,
finished with a sweet plum & apple dressing.*

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

**S = €2 Supplements on Inclusive
Table d'hote men**

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,SY) €19

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

S Crispy Honey Roast Half Duckling (D,GF,SY) €22

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

'Friendly Farmer' Chicken Supreme (E,G,S,SY) €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,SY) €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
Served with a side dish of your choice.*

Honey & Chilli Lime Glazed Salmon (F,D,E,G,S) €17

Served with a mix of feta cheese, spinach and tagliatelle, combined in a creamy white wine & leek sauce,

McHale's Steak Sandwich (G,D) €14

Served with mushrooms, sautéed onions & fries

Stir Fry Sweet Chilli Chicken & Vegetables (D,E,G,SY,N) €14.90

Served with steamed noodles.

Vegetarian option available €12.90

Thai Red Lentil & Vegetable Curry (V) (C,GF,N,L) €16

Served with basmati rice.

**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

Cheesecake of the Day (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.

Salted Caramel & Creamed Roulade (E,D,N,G) €6.50
 Served with fresh cream & vanilla ice cream.

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

Warm Rhubarb & Strawberry Crumble (D,SY,G,E,N) €6.50
 Served with custard & vanilla ice cream.

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

S Irish Selection Cheeseboard (D,G,S) €14
 Selection of cheeses: Cashel blue, St. Kevin's brie, Cahill's Irish porter,
 red wine cheddar & chilli cheddar,
 Served with a selection of crackers with chutney & fruit.

**S = €4 Supplements on Inclusive
 Table d'hote menu**

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	

