

McHale's Bar & Trevelyan's

Starters

Cream of Vegetable Soup €6 (C,D, & GF Without Croutons)

Fresh homemade soup served with a crispy white roll

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

Served with homemade brown bread

Chicken & Mushroom Vol-au-Vent €8 (D,G,S)

Served with a dressed side salad

Golden Crumbed Garlic Mushrooms €7 (D,E,G)

Fresh Irish button mushrooms, golden fried, served with garlic mayonnaise & dressed side salad

Oak Smoked Salmon Salad €9 (F, & GF Without Brown Bread)

Served with lemon wedge, capers & homemade brown bread

Hot and Spicy Chicken Wings €7 (D,GF,M,N,SY)

Served with a Blue cheese dip

Golden Crumbed St. Kevin's Brie €8 (D,E,G)

Served with a side salad and Cumberland sauce

Mains

Prime 10oz Sirloin Steak (allow 20-25 mins for well done) €26 (D,GF,S)

Locally sourced sirloin steak cooked to your liking. Served with a salad garnish, sauté mushrooms & onions,

With a choice of pepper sauce or garlic butter

Honey Roast Half Duckling (allow 20 mins) €19 (GF Without Stuffing)

Served with apricot stuffing & a red currant jus

Baked Fillet of Salmon (allow 15 mins) €18 (D,F,GF,M)

Served with a sundried tomato sauce

Roast Leg of Lamb €16 (D,& GF Without Stuffing)

Served with herb stuffing and roast gravy

Prime Roast Irish Beef €15 (GF without Yorkshire pudding)

Served with Yorkshire pudding & roast gravy

Roast Stuffed Turkey & Ham €15 (D,& GF Without Stuffing)

Served with herb stuffing & roast gravy

House Style Chicken Curry €14 (C,D,G,N)

Served with saffron rice

1/4 Pounder €14 (C,D,E,G)

Served in a toasted bap with lettuce, tomato, red onion & onion rings with a marie rose sauce

Creamy Penne Pasta Carbonara €14 (D,E,G)

Served with garlic bread

Cajun Vegetable Pasta (V) €14 (C,D,E,G,N)

Served with Garlic Bread & Grated Parmesan

All our beef is of Irish origin

Dessert €6.50

Raheen Apple Pie served with custard (D,E,G)

Malteser & Fudge Cheesecake served with fresh cream (D,O,G,SY)

Warm Rhubarb & Strawberry Crumble with custard (D,E,G)

Warm Chocolate Fudge Cake with mint ice cream (D,E,GF,SY,N)

Eton Mess made from crushed meringue, fruit compote and cream (E,GF)

Warm Chocolate Fondant (D,E,G,N)

Selection of Ice creams (D,GF)

Jelly & Ice Cream (D,GF)

Allergens

C-Celery

F-Fish

D-Dairy

P-Peanuts

E-Eggs

G-Gluten

GF-Gluten Free

S-Sulphur Dioxide

SS-Sesame Seeds

M-Mustard

Ms-Molluscs

N-Nuts

SY-Soya Sauce

L-Lupin

CR-Crustaceans



RAHEEN WOODS HOTEL

****Please Note We Do Not Split Bills**** raheenwoodshotel.ie