



Lunch Menu

Sunday 12.30pm - 3.30pm

STARTERS

GOODWINS SEAFOOD CHOWDER

Clogherhead fresh smoked fish and shellfish cooked in a rich cream base and aromatic vegetables, served with homemade brown bread (1 wheat, 2, 4, 7, 9, 14)

HOT DEVIL CHICKEN WINGS

Glen Valley chicken wings fried until crispy, tossed with house own hot devil sauce, served with Cashel blue cheese dip in celery stick (1, 3, 7, 9)

SOUP OF THE DAY

Served with homemade Guinness brown bread (1 wheat and barley, 7, 9)

SALAD OF GOATS CHEESE

With Parma ham, beetroot, baby leaves, drizzle of olive oil and toasted pesto tortilla (1 wheat, 7, 8 pine nuts)

PRAWNS COCKTAIL

Poached wild Atlantic Red Prawns served on homemade Guinness brown bread and Marie Rose Sauce (1 wheat, 2, 3, 7, 12)

OXTAIL ARANCINI

Oxtail slow braised in beef stock and red wine, mixed with arborio rice, breaded and golden fried served over coconut peanut sauce and flash fry baby bok choy (1 wheat, 3, 5, 7, 9)

DESSERTS

PAVLOVA

With Chantilly cream, fresh berries and strawberry coulis (3, 7)

WARM APPLE CRUMBLE

With Crème Anglaise and Vanilla Ice Cream (1, 3, 7)

CHOCOLATE BROWNIE

Served with vanilla/hazelnut ice cream and chocolate sauce (1, 3, 7, 8 HAZELNUTS)

CHEESECAKE OF THE DAY

SELECTION OF ICE CREAM (3, 7)

MAIN COURSES

ROAST SIRLOIN OF BEEF

with Yorkshire Pudding, creamy potatoes, roast potatoes, buttered veg and roast gravy

ROAST OF THE DAY

with all the trimmings

ROAST SUPREME OF CHICKEN

On a bed of shallot creamy mash, forest mushroom and tarragon sauce (7, 9, 12)

LASAGNE

Ground beef lasagne served with foccacia garlic bread and tossed baby leafs

BANGERS AND MASH

Served with champ potatoes and onion gravy

HOUSE SPECIAL BURGER

8oz beef burger on toasted brioche bun with crisp ice berg, beef tomato, grilled back rasher and mature cheddar (1, 3, 7, 10)

FISH 'N CHIPS

Beer Battered Fresh Haddock served with Minted Pea Puree, Homemade Tartar Sauce and French Fries (1, 2, 3, 4, 7, 10, 14)

SPINACH AND RICOTTA TORTELLINI

Tortellini tossed in basil pesto and cheese cream sauce with semi sundried tomato (1 wheat, 3, 7, 8 pine nuts, 10)

THE FOLLOWING CARRY A SUPPLEMENT :

10oz SIRLOIN STEAK € 8

10oz RIB EYE STEAK € 9

8oz FILLET STEAK €10

14oz T-BONE STEAK € 12

ALLERGENS:

(1) Cereals (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soybeans (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame Seeds (12) Sulphur Dioxide (13) Lupin (14) Mollusc

All our beef is 100% Irish

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