

THE
GATEWAY
HOTEL DUNDALK

OCCASIONS MENU

STARTERS – CHOOSE ONE

CHEF'S SOUP OF THE DAY

irish wheaten loaf, crème fraîche, herb oil
(1-Wheat, 3, 7, 9)

CARAMELISED GOATS CHEESE TARTLET

red onion marmalade, dressed baby leaf, pistachio crumb, roasted red pepper coulis (1-wheat, 3, 7, 8, 10, 12)

CHICKEN & MUSHROOMS VOL-AU-VONT

savoury pastry, sauté wild mushroom, tender chicken, cream white wine and tarragon sauce
(1-wheat, 3, 7, 12.)

CRUNCHY WINTER SALAD

balsamic marinated apple, shaved celery, candied walnuts, radish, baby leaf, honey mustard dressing
(8, 9, 10, 12 – Vegan)

MAIN COURSE – CHOOSE TWO

DAUBE OF BEEF

slow braised beef in red wine & thyme gravy, herb whipped potato, roasted shallot, honey glazed carrot (7, 9, 10, 12)

ALMOND & PISTACHIO CRUSTED CHICKEN SUPREME

roasted beetroot & carrot, mange tout, pomme puree, chardonnay and truffle cream (7, 8, 10, 12)

HONEY & SOY GLAZED FILLET OF SALMON

potato fondant, asparagus, hollandaise, toasted sesame seeds, tarragon oil (1, 3, 4, 6, 7, 10, 11, 12)

GARLIC & THYME ROASTED AUBERGINE

ratatouille vegetables, orzo pasta, baked tofu, balsamic glaze, herb (1-wheat, 6, 9, 12 – Vegan)

DESSERT – CHOOSE ONE

CHEESECAKE OF THE DAY

raspberry gel, vanilla cream, berries
(1-wheat, 3, 6, 7, 12)

LEMON CITRUS TART

meringue, fruit gel, chantilly cream
(1-Wheat 3, 7,)

WARM CHOCOLATE BROWNIE

vanilla bean ice cream, crushed candied hazelnuts, sea salted caramel
(1-wheat, 3, 6, 7, 8, 12.)

FRESH FRUIT SALAD

fresh berries, raspberry sorbet
(12)

TWO COURSE MENU | €35pp
THREE COURSE MENU | €39pp