

# SHORELINE HOTEL

## Set Menu

### Starter

#### **Classic Caesar salad**

Baby gem, bacon lardons & garlic croutons dressed with our house dressing, topped with parmesan

1/3/10/12/13

#### **Homemade soup of the day**

Freshly Homemade Treacle Bread

V/1/7/9/13

#### **Chicken Liver Parfait**

Toasted Brioche, Plum Chutney and Micro Herbs

1/3/7/9/10/12/13

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HOTEL

**Main**

**Slow Roast sirloin of beef**

creamy mashed potato, Homemade Yorkshire pudding & Red wine gravy

1/3/7/9/12/13

**Irish Darned of Salmon**

With Crushed New Potato, Sundried Tomato and Basil Cream

C/4/7/12

**Roast Irish Chicken Supreme**

Cannelloni Beans, Chorizo, Herb Oil & Crispy Kale

1/7/9/12

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**Dessert**

**Warm Apple Pie**

With Vanilla ice-cream

*1/3/7/13*

**Flavoured Homemade Cheesecake**

Mix berries Compote & Chantilly Cream

*1/3/7*

**Homemade Chocolate Brownie**

Bitter chocolate Sauce & Vanilla Ice Cream

*C/3/7*

**Freshly brewed Fonté Tea or Coffee**

**3 course €21.95**

**4 course €23.95**

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## Add-On Supplements

### **Wild Smoked Salmon €2**

Mix leaves, Citrus Dressing, Celeriac Remoulade

C/3/4/10

### **Slow Braised Wicklow Lamb Shank - €4**

Sweet Potato Mash, Stem Broccoli & Rosemary Infuse Jus

C/7/12

### **Lemon Meringue Pie - €2**

Lemon curd, Italian Meringue & Raspberry Sorbet

1/3/7/8/13

*1. Cereals containing Gluten, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanut, 6. Soybeans, 7. Dairy, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphur Dioxide and Sulphites, 13. Lupin, 14. Molluscs.*

*(V) denotes suitable for Vegetarians. (C) denoted suitable for Coeliac*