



LEIXLIP HOUSE
HOTEL

Sample Menus
for
The Bradaun Restaurant



For Bookings please call: (01) 624 2268
info@leixliphouse.com
www.leixliphouse.com

Please note sample menus are seasonal and are subject to change depending on availability of produce.
Group Menus are available for parties over 12 guests

The Bradaun Restaurant at Leixlip House Hotel

Sample Sunday Lunch Menu

Starters

Crispy Dublin Bay Prawns

Puy Lentil, Crunchy Vegetable, Bisque, Olive Oil and Micro Herbs

Trio of Cantaloupe, Galia and Water Melon Spheres

Connemara Air Dried Lamb, Port Reduction and Iced Sorbet

Soup of the Day

Herb Croûtons and Pesto

Roulade of Clonakilty Black Pudding with Westphalia Ham

Caramelized Apple and Tangy Cider Jelly

Poached Fig, Cashel Blue Cheese and Walnut Tartlet

Lollo Rossa and Frisse Leaves, Crunchy Honey and Truffle Powder

Leixlip House Caesar Salad

Garlic Croutons, Smoked Chicken, Parmesan Shavings and Classic Caesar Dressing

Seafood Plate

Smoked and Poached Salmon, king Crab, Smoked Haddock, Avocado,
Horseradish, Capers and Curry Powder
(€2.00 Supplement)

Main Courses

Duo of Glazed Pork Belly and Toulouse Sausage

Stew of Butter, Black and Pinto Beans with Sauté Asparagus and Baby Turnip, Tomato Veloute

15 hour Braised Hereford Steak

Chive Mash, Sugar Snaps, Creamy Peppercorn Sauce, Confit Cherry Tomato

Spinach and Ricotta Tortellini Pasta

Asparagus, Sun Dried Tomato, Basil Pesto and White Wine Cream Sauce, Parmesan Shaving

Seared Rump of Mountain Lamb

Carrot and Parsnip Puree, Turnip Fondant, Chantenay Carrots and Rosemary Jus

Roast Supreme of Cornfed Chicken

Black Pudding Mash, French Beans Baby Corn and Sun Dried Tomato Jus

Pan Fried Assiette of Seafood

Saute Baby Vegetables, Wild Mushrooms and Greens, Black Olive and Caper Dressing, Parmesan Crisp

Served with a Selection of Vegetables and Potatoes

Desserts

Individual Banoffi Pie

Toffee Sauce and Rum and Raisin Ice Cream

Sticky Toffee Pudding

Butterscotch Sauce, Pistachio Ice Cream

Baileys and Raisin Cheesecake

Mulled Wine Jelly, Toffee and Caramel Ice Cream

Classic Crème Brulee

Berry Compote, Sable Biscuits and Spagnola Ice Cream

Semi Sundried Cranberry Bread and Butter Pudding

with Butterscotch and Vanilla Ice Cream

Dark Chocolate Brownie

Raspberry Coulis and Mango Sorbet

Tea or Coffee

Decaffeinated available. Please ask your server for our comprehensive list of specialty teas

Traditional Sunday Lunch Menu 12.30pm ~ 8.00pm €25.95 per person

We do not operate a service charge, gratuities are at the customer's discretion.

The Beef we serve at Leixlip House Hotel is of Irish Origin only

If you have any Food Allergies or Special Dietary Requirements,

Please let us know and we will do our utmost to assist you.

All dishes may contain traces of Nuts

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