

ANMER HOTEL



CONFERENCE & LEISURE CENTRE

*The Management & Staff of
The Anmer Hotel
Would Like To Welcome You*



Sample Dinner Menu

Starters

Freshly Prepared Vegetable Soup (1.7.9)

Herb Croutons

Black Pudding on Caramelised Onions (1.6.9.10.12)

Balsamic vinegar

Goats Cheese & Mixed Nut Roulade (5.7.8.9)

Apple & Thyme Puree, Crisp Leaves, Pickled Vegetables

Chicken Liver & Cognac Pate (1.3.7)

Cumberland, Red Onion Compote

Smoked Salmon & Salmon Rilette (3.4.6.9.10.12)

Mixed Salad, Beetroot

Cajun Chicken Caesar Salad (1.3.4.7.12.)

Focaccia Croutons & Parmesan Shavings

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 & Sulphites, 13
Lupin, 14 Molluscs

Entrée Selection

*** Prime Irish 10oz Sirloin Steak (3.6.7.12)**

Peppercorn & Cognac Cream, Horseradish Cream

Roast Fillet of Kilmore Quay Salmon (4.6.7.10.12)

White Wine Cream

Roulade of Chicken, Smoked Bacon & Herb Stuffing (1.3.6.7.9.12)

Red Wine & Shallot Jus

Crispy Honey Roast Duck Legs (.7)

Hoisin, Spiced Apple & Red Cabbage

Vegetable Curry (1.6.7.9.11)

Poppadom, Naan Bread & Pilau Rice

Roast Sirloin of Tipperary Beef (1.3.6.7.12)

Champ Potato, Yorkshire Pudding, Red Wine

~

Champ Mash, Herb Baby Potatoes,
Selection of Fresh Buttered Vegetables (7.9)

~

Desserts

Apple Crumble (1,3,7)

Crème Anglaise, Vanilla ice-cream

Warm Chocolate Fudge Brownie (1,3,7)

Rich Belgium Chocolate Sauce

Selection of Ice Cream (1,3,7)

Mini Meringue & Raspberry Coulis

Bailey's Cream Liquor Cheesecake (1.3.7.12)

Salted Butterscotch Sauce

Plum Pudding (1,3,7,12)

Ice cream & Spiced Brandy Anglaise

Freshly Brewed Tea or Coffee