



ARLINGTON



DINNER & SHOW MENU



STARTERS

Seasonal Market Vegetable Soup
Served with Irish Brown Soda Bread

Arlington's Chilled Taste of Ireland Trio Plate
Roast Honey Limerick Ham, Oak Smoked Salmon Mousse & Roast Irish Beef with a Cranberry Compote & Horseradish & Demerara Sugar Dressing

Goats Cheese Salad
Organic Burren Goats Cheese & Crisp Rocket Leaves, Salsa of Apple, Tomato & Mixed Nuts, Cider & Honey Liaison

MAIN COURSE

Slow Roasted Belly of Irish Pork
Served on a Bed of Champ Mash, Buttered Savoy Cabbage with Thyme Gravy & Spiced Apple Compote

Traditional Irish Beef & Guinness Casserole
Tender Slow Cooked Beef, Carrots, Onions & Potatoes with a Guinness Jus.
Served with Fresh Homemade Bread

Half Roast Chicken
Half Roast Chicken Served with Roast Potatoes, Seasonal Vegetables & Homemade Gravy

Bangers & Mash
Succulent Irish Pork & Herb Sausages, Creamy Mash & Smothered in Homemade Onion Gravy

Oven Roasted Fillet of Salmon
Served on a Bed of Mash with Wilted Spinach & a Mussel & Watercress Cream Sauce

MAIN COURSE SUPPLEMENT €5

Braised Wicklow Lamb Shank
Served on a Bed of Champ Mash, Seasonal Vegetables, Smothered in a Roast Jus

DESSERTS

Double Chocolate Mousse
White & Dark Chocolate Mousse Sitting on Rich, Moist Chocolate Sponge Base

Mixed Berry Tartlet
A Butter Shortbread Base Filled with the Finest Patisserie Cream & Topped with an Assortment of Seasonal Mixed Berries

***Why not wash it down with one of our World Famous
Traditional Irish Coffees for only €5.95!***