

CARLTON
BLANCHARDSTOWN

Spring Dinner
MENU





SPRING DINNER MENU

Available in the Urban Kitchen Restaurant

2-Course Menu - €29.00

3-Course Menu - €37.00

Price per person

STARTERS

Homemade Soup of the Day

Served with house crusty bread (1 wheat, 3, 7, 9)

Shallow Fried Fishcake

Crisp baby leaf, sweet chilli mayonnaise (1 wheat, 3, 4, 7, 12)

Louisiana Hot Chicken Wings

Coated in your choice of tangy buffalo or smoky barbecue. Served with a side of blue cheese dressing (1 wheat, 2, 7, 10, 12)

Caesar Salad

Crisp romaine lettuce, classic Caesar dressing, topped with Parmesan shavings and crispy garlic croutons (3, 4, 7, 10)

Goats Cheese and Red Onion Tart

Mixed salad (7)

MAINS

Baked Fillet of Seabass

Spring onion mash, roasted root vegetable, lemon caper butter (3, 4, 12)

Braised Irish Lamb Shank

Champ potato, roasted root vegetable, red wine jus (6, 7, 9, 12)

Pan Fried Corn-Fed Chicken Supreme

With mushroom ragu and creamy polenta (7)

Spinach & Ricotta Tortellini

Filled with a creamy blend of spinach and ricotta cheese, served in a savory tomato sauce with garlic bread and garnished with Parmesan cheese (1 wheat, 3, 7)

Grilled Irish Sirloin Steak (€10 supplement)

Roasted flat top mushroom, tomatoes, onion rings, Brandy pepper sauce or garlic butter (1, 3, 7, 12)

DESSERTS

Chocolate Brownie (Gluten Free)

Served warm and topped with a scoop of vanilla ice cream or a drizzle of chocolate sauce (3, 7)

Warm Bramley Apple & Cinnamon Crumble

Vanilla cream anglaise (1 wheat, 3, 7)

Baked Vanilla Cheesecake

Mixed berry compote (1 wheat, 7, 12)

Nutella Crème Brulee

(7, 8 hazelnut)

Served with Freshly Brewed Tea or Coffee.

Allergen key:

Cereals / 1 Wheat / 1a Oats / 1b Barley / 2 Crustaceans / 3 Eggs / 4 Fish / 5 Peanuts / 6 Soybean / 7 Dairy / 8 Nuts / 9 Celery / 10 Mustard / 11 Sesame Seeds / 12 Sulphur Dioxide / 13 Lupin / 14 Molluscs