



BALLINA MANOR
HOTEL

STARTERS

MANOR VEGETABLE SOUP

Served with **Homemade Brown Bread.** (1,5,7,9)

KATAIFI KING PRAWNS

King Prawn wrapped in golden fried pastry served with a picante sauce and rocket salad. (1,2,4,7)

ROAST CHICKEN AND BELL PEPPER CAESAR SALAD

Served with croutons, parmesan cheese, creamy Caesar dressing topped with a crispy poached egg. (1,3,7)

CRISPY MARINATED CHICKEN WINGS

Drizzled in siracha chilli sauce with a blue cheese dip. (9,10,11)

CAJUN CHICKEN SPRING ROLL

Served with oriental salad and garlic mayonnaise dip. (1,5,9)

MAINS

CHEFS 10OZ SIRLOIN STEAK

Cooked to your liking. Served with garlic roasted potato, sauteed onions. Topped with cajun fried onion rings. Choose your sauce: pepper, garlic, gravy (1)

THE MANOR FILLET STEAK BLAA

4oz Fillet steak cooked to your liking on a Waterford blaa, dijon mayo, rocket, topped with smoked applewood cheddar cheese, fried egg, onion rings and chips. (1,3,7,10)

PAN ROASTED CHICKEN SUPREME

Served with Creamy Mashed Potato, buttered greens and a creamy Irish Whiskey & Tarragon Sauce. (7)

VODKA CHILLI CHICKEN PASTA

Stir fried chicken strips and vegetables flamed in vodka with a chilli tomato sauce Served with a side of garlic bread. (1,3,7,9)

DARNE OF SALMON

Topped with a lemon herb crust
Served with champ potato, buttered greens, lemon caper butter cream (1,7)

THAI RED VEGETABLE CURRY

Stir Fried Vegetables cooked in a Thai Red Curry with Coconut Milk Garlic Scented Rice & Chips. (8)

DESSERT

HOMEMADE APPLE PIE | SELECTION OF ICE-CREAM
MANOR CHEESECAKE OF THE DAY

€45.00pp