



Signature offers

Early Bird Menu

Monday to Thursday

5 - 7 PM

Select Two Courses

€19.95

Per Person

Every Friday

Sharing board for two plus two glasses of wine

€19.95

for two people

Our Sunday Best Carvery

12 Noon - 6 PM

Choose any 2 courses

Tea and coffee included

Starter | Main | Dessert

€17.95

Per Person

There is no sincerer love
than the love of food

George Bernard Shaw

Starters

Sharing Board for Two (1,2,8,11,12)..... €12.95

BBQ Baby Back Ribs, Sticky Chilli Wings, Chips, Garlic Mushrooms

Seafood Chowder (2, 3,5,,12)..... €6.95

With Wheaten Bread

Sticky Chilli Chicken Wings (2,11,12)..... €6.95

Blue Cheese Dressing & Celery Sticks

Traditional Prawn Salad (1-3)..... Starter €7.95..... Main €11.95

Crisp Salad, Marie Rose Sauce, Lemon

Crispy Button Mushrooms (1-2-11)..... €5.95

Garlic Aioli & Mixed Salad Leaves

Freshly Prepared Soup of the Day (1-11,2)..... €4.95

Served with a Crusty Roll

BBQ Baby Back Ribs (8-11-12-13)..... €6.95

Cheesey Garlic Ciabatta (2, 11)..... €4.95

FSH Superfood Salad..... Starter €6.95..... Main €10.95

Mixed Leaves, Mixed Beans, Quinoa, Pine Nuts, Pumpkin Seeds, Sweet Potato, Beetroot

(Add Chicken €3 Supplement)

**Ask us
about our daily
specials!**

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All our Beef, Lamb, Pork & Poultry are of Irish Origin and are sourced using local suppliers where possible

Main dishes

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Roast Rump of Lamb (2)	€21.95
<i>Smoked Pancetta Mash, Red Wine & Thyme Jus</i>	
Chicken Stir Fry (1, 2, 8, 11)	(Vegetarian €12.95) €16.95
<i>With Pan Fried Vegetables in a Spicy Soya Sauce, Served with Noodles or Rice</i>	
Marinated Supreme of Chicken (2, 11, 12, 13)	€17.95
<i>On a bed of Spiced Baby Boiled Potatoes, Curried Cream Sauce</i>	
Thai Green Chicken Curry (2, 3, 8, 11, 12) (Vegetarian €12.95).....	€16.95
<i>Served with Boiled Rice, Naan Bread</i>	
Chicken Goujons (1, 2, 8, 11)	€15.95
<i>Sweet Chilli & Garlic Mayonnaise & Dressed Salad Leaves</i>	
Crispy Beer Battered Scampi (1, 2, 3, 8, 11)	€17.95
<i>Zesty lemon Mayo Dip & Side Salad</i>	
Baked Darné of Salmon (2, 5, 10)	€19.95
<i>On a Bed of Champ with Asparagus, Pesto Cream</i>	
Tempura Battered Cod (1, 2, 5, 8, 11)	€16.95
<i>Fresh Cod Fillets with Tartare Sauce</i>	
Chicken & Bacon Carbonara (1, 2, 5, 8, 11)	€16.95
<i>With Penne Pasta</i>	

From the grill

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Four Seasons 8oz Steak Sandwich (8, 11)	€18.95
<i>Sirloin Strips, Cooked to your Preference, With Saute Onions & Mushrooms on Ciabatta Bread</i>	
Four Seasons 8oz Fillet (8, 11)	€23.95
<i>Served with Saute Onions, Mushrooms & Half Roast Tomato</i>	
Four Seasons 10oz Dry Aged Sirloin Steak (8, 11)	€21.95
<i>Served with Saute Onions, Mushrooms & Half Roast Tomato</i>	
<i>All steaks are served with your choice of sauce; Pepper sauce, pan gravy or garlic butter.</i>	
FSH Homemade Steak Burgers (1-2-11)	€13.95
<i>Choice of Two Toppings - Blue Cheese, Montereyjack Cheese, Cheddar Cheese, Bacon, Saute Mushrooms, Saute Onions – Extra Toppings €1.50</i>	
<i>Choice of One Dip - Garlic Mayo, B.B.Q., Sweet Chilli</i>	

All Main Courses will be served with a choice of one side order
Side Orders..... **€3.50**

*Home Cut Chips, Creamy Garlic Potato, Potato Wedges, Seasonal Vegetables,
Champ Potato, House Salad, Garlic Bread*

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Set Dinner Menu

Two Course €25 or Three Course €30

Starters

Crispy Button Mushrooms (1-2-11)

Garlic Aioli & Mixed Salad Leaves

Freshly Prepared Soup of the Day (1, 2, 11)

Served with a Crusty Roll

Four Seasons House Salad

Tossed salad dressed with Parmesan cheese and our house salad dressing

Main Meal

Baked Dorne of Salmon (2,5, 10)

On a Bed of Champ with Asparagus, Pesto Cream

Four Seasons 10oz Dry Aged Sirloin Steak (8, 11) (€5 Supplement)****

Served with Saute Onions, Mushrooms & Half Roast Tomato and your choice of sauce.

Marinated Supreme of Chicken (2, 11, 12, 13)

On a bed of Curried Baby Boiled Potatoes

Roast Rump of Lamb (2) (€5 Supplement)**

Smoked Pancetta Mash, Red Wine & Thyme Jus

Vegetable Stir-Fry

Pan fried vegetables in a spicy soy sauce served with noodles or rice.

And After

Mixed Berry Roulade (1,2)

With Fresh Cream

Or

Apple & Berry Crumble (1,2,11)

Sauce Anglaise & Ice Cream

Followed by Tea or Coffee

Children's Menu

Chicken Goujons & Chips (1,2,11)

Plain Burger & Chips (2)

Ice Cream & Jelly (2)

Wine List

Red Wine Selection

	By glass	By Btl
1. Syrah (Shiraz) La Combe St. Roche, France.....	€6.25	€24.00
<i>Moreish red fruits, plenty of oomph.</i>		
2. Cabernet Sauvignon, Las Condas, Chile.....	€6.25	€24.00
<i>Juicy black fruits and some spice.</i>		
3. Merlot, Las Condas, Chile.....	€6.25	€24.00
<i>Classy Merlot that's smooth and easy drinking</i>		
4. Malbec, Altosur, Argentina.....		€28.00
<i>Lots of concentration, power and freshness, made to drink with a steak</i>		
5. Rioja, Vina Bujanda Crianza, Spain.....		€28.00
<i>Full on Rioja, integrated oak and oh so smooth.</i>		
6. Pinot Noir, Cefiro, Chile.....		€26.00
<i>Smooth, stylish and very enjoyable.</i>		
7. Chianti Vernaiolo, Rocca delle Macie, Italy.....		€27.00
<i>Softer Sangiovese, beautifully balanced.</i>		
8. Shiraz, Beelgara, South Australia.....		€26.00
<i>Full bodied, Juicy berry fruit with some spice</i>		
9. Tempranillo, Candidato, Spain.....		€24.00
<i>Intensely fruity Tempranillo with a touch of spice</i>		
10. Chateau Camarsac, Bordeaux, France.....		€27.00
<i>Classic Bordeaux. Merlot based. Smooth & well rounded</i>		

Rosé

	By Glass	By Btl
11. Cabernet Rose, Las Condes, Chile.....	€6.25	€24.00
<i>Quality Rose, quite dry in style, fresh strawberries and raspberries</i>		

Wine List

White Wine Selection

	By Glass	By Btl
12. Sauvignon Blanc, Las Condas, Chile.....	€6.25	€24.00
<i>Light citrus flavours, enjoyable drinking Sauvignon</i>		
13. Chardonnay, Las Condas, Chile.....	€6.25	€24.00
<i>Fruit driven fresher style of Chardonnay, lightly oaked</i>		
14. Pinot Grigio, Renideo, Veneto, Italy.....	€6.50	€25.00
<i>Quality Pinot-crisp with good minerally pear fruit.</i>		
15. Verdicchio Classico, Marches, Umani Ronchi, Italy.....		€25.00
<i>Good apple and melon fruit and crisp acidity that makes it a serious rival for of all you Chablis lovers.</i>		
16. Grenache Blanc, L'Or du Sud, France.....		€25.00
<i>Lovely balance with good aromatics and crisp acidity.</i>		
17. Sauvignon Blanc, Bud Burst, Marlborough, NZ.....		€30.00
<i>Better than many Sancerre's and half the price.</i>		
18. Chardonnay, Beelgara, Australia.....		€26.00
<i>Medium to full bodied, creamy, and very stylish. Again some light barrel ageing adds a touch of spice.</i>		

Sparkling

	By Glass	By Btl
19. Prosecco Frizzante Bonotto delle Tezze, Italy.....	€7.50	€29.00
<i>Elegant with small bubbles and very good quality</i>		

Champagne

20. Billecart-Salmon Brut NV, France.....		€89.00
<i>Grand Marque Champagne house that never fails to impress</i>		

Private Parties

Whether you are planning a wedding anniversary for a loved one, planning a birthday celebration with your family and friends or perhaps even a get together to celebrate your recent engagement the Four Seasons Hotel in Monaghan has just what you are looking for.

We can advise you on menu choices, personalise menus and make this celebration special.

We can host all parties from a small to grand celebrations.
Choose from a range of dining suites.

We are happy to organise:

- Bubbly reception on arrival
- Luxury canape options
- Personalised menus
- Variety of finger food
- Buffet and dinner menus
- Celebratory cake
- Live entertainment

If you are planning an evening of dinner and drinks,
take advantage of our courtesy vehicle.
(Subject to availability)

For more information email
info@4seasonshotel.ie or call 047 81 888

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Eat local. enjoy local produce!
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Our ethos is to source local high-quality fresh ingredients creating excellent food at affordable prices. Great Local Ingredients From Great Local Suppliers

Great Local Ingredients From Great Local Suppliers

BD Foods Based Near Glaslough – In Business Since 1988

Campbell Foods from Rockcorry – Family Run Business For Over Sixty Years

Gerry's Veg from Ballybay – Trading From 1998

Greenfield Foods In Smithboro - Growing in Business Over Forty Years

Lac Patrick, Our Neighbours – Established Over A Century

Sillis Green Veg from Glaslough – In Business Since 1996

Please make a a member of our banqueting team aware of any food intolerances or allergies when ordering.

The 14 Allergens

1 Eggs

5 Fish

9 Sulphur Dioxide

13 Mustard

2 Milk

6 Peanuts

10 Nuts

14 Lupin

3 Shellfish

7 Sesame

11 Cereals Containing Gluten

4 Molluscs

8 Soya

12 Celery

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