



F O U R S E A S O N S

H O T E L

& L e i s u r e C l u b

MONAGHAN

Starters

Sharing Board for Two (1-2-8-11-12)

€12.95

B.B.Q baby back ribs, sticky chilli wings, potato wedges
& garlic mushrooms

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

€4.95

Served with a Crusty Roll

Seafood Chowder (3-2-5-12)

€6.95

Served with Wheaten Bread

Warm Goat's Cheese & Rocket Salad (10-11-2)

€6.95

Dressed with Pesto, Cherry Tomatoes & Croutons

Spicy Sticky Chicken Wings (2-11-12)

€6.95

Blue Cheese Dressing & Celery Sticks

Duck & Vegetable Spring Rolls (1-8-7)

€6.95

Spicy Coriander Dipping Sauce

Traditional Prawn Salad (1-3-5)

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

Chunky Potato Wedges (1-2-8)

€5.95

Bacon & Melted Cheese, Garlic Aioli

Chicken & Vegetable Skewers (2-6-8-10-11)

Starter €6.95 Main €16.95

with Basmati Rice & Satay Sauce



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Main Course

Gressingham Duck Breast (11)

€18.95

On Braised Red Cabbage with Port & Orange Sauce
Cooked to your Preference.

Roast Rump of Lamb (2)

€21.95

With Basil Mash, Red Wine & Thyme

Chicken Stir-fry (1-2-8-11)

€16.95 (Vegetarian €12.95)

With Pan Fried Vegetables in a Spicy Soy Sauce,
Served with Noodles or Rice

Three Cheese Quiche & Caramelised Onion (1-2-10-11)

€11.95

Goat's, Cheddar & Parmesan Cheese, Mixed Leaves, Pesto &
Balsamic Dressing

Roast Supreme of Chicken (2-8-11)

€16.95

On Colcannon Mash, served with Herb Jus

Thai Green Chicken Curry (3-2-8-11-12)

€16.95 (Vegetarian €12.95)

Served with Boiled Rice & Naan Bread

Chicken Goujons (1-2-8-11)

€15.95

Sweet Chilli & Garlic Mayonnaise & Tossed Salad

Grilled Fillet of Seabass (2-5-10)

€20.95

On Champ with Asparagus, Pesto & Cream Sauce

Fillet of Pan Fried Hake (2-5-10)

€19.95

On a Bed of Mash with Herb Butter Sauce

Tempura Battered Cod (1-2-5-8-11)

€16.95

Fresh Cod Fillets with Tartare Sauce

Chicken & Bacon Carbonara (1-2-5-8-11)

€16.95

with Penne Pasta



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From the Grill

Four Seasons 10oz Dry Aged Steak Sandwich (8-11)

€20.95

Sauté Onions on Ciabatta Bread

Four Seasons 8oz Fillet (8-11)

€22.95

Served with Sauté Mushrooms, Onion Ring & Half Roast Tomato

Four Seasons 10oz Dry Aged Sirloin Steak (8-11)

€20.95

Served with Sauté Mushrooms, Onion Ring & Half Roast Tomato

All Steaks are served with a Choice of Sauce

Choice of Sauces

Brandy & Peppercorn (2-8) - Pan Gravy - Garlic Butter (2-8)

F.S.H. Burgers

Choose Steak or Marinated Chicken (1-2-11)

€13.95

Served on Warm Ciabatta Bun

Choice of Two Topping

(Extra Topping €1.50)

Blue Cheese, Montereyjack Cheese, Cheddar, Bacon,

Sauté Mushrooms, Sauté Onions

Choice of One Dip

Garlic Mayo., B.B.Q. Sauce, Sweet Chilli

All Main Courses will be served with a choice of one side order

Side Orders €2.95

- Home Cut Chips - Creamy Garlic - Potato Wedges

- Seasonal Vegetables - Champ Potato - House Salad - Garlic Bread

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

Set Dinner Menu

Two Courses €25 or Three Courses €30

Starters

Four Seasons House Salad (1,11)

Tossed Leaves with Tomatoes, Croutons, Peppers, Red Onion,
House Dressing

Soup of The Evening (1-2-11)

Served With A Crusty Roll

Crispy Button Mushroom (1,2,11)

Garlic Aioli & Mixed Salad Leaves

Main Meal

Roast Supreme of Chicken (2-8-11)

On Colcannon Mash, Herb Jus

Roast Rump of Lamb (2)

With Basil Mash, Red Wine & Thyme

Fillet of Pan Fried Hake (2-5-10)

On a Bed of Mash with Herb Butter Sauce

10oz Sirloin Steak (8-11)

**** €5 Supplement ****

Sauté Mushrooms, Onion Ring & Roast Half Tomato,
Peppercorn Sauce

Vegetable Stir-Fry (1-2-8-11-12)

Pan Fried Vegetables in a Spicy Soy Sauce, Served with
Noodles or Rice

And After

Cheesecake of the Day (1-2-11)

With Whipped Cream

Warm Homemade Apple Pie (1-2-11)

With Vanilla Ice Cream

Followed by

Freshly Brewed Tea or Coffee

Children's Menu

Chicken Goujons & Chips

Plain Burger & Chips

Ice Cream & Jelly

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using local suppliers where possible



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Wine List

Red Wine Selection

By glass / By Btl

Cabernet Sauvignon, Long Beach, South Africa

Moreish red fruits, plenty of oomph

€5.75 / €22.00

Shiraz/Cabernet Sauvignon, Long Beach, South Africa

Juicy black fruits and some spice

€5.75 / €22.00

Merlot, L'Or du Sud, Vin de Pays, France

Classy Merlot that's smooth and easy drinking

€6.00 / €23.00

Malbec, Altosur, Argentina

€25.00

Lots of concentration, power and freshness, made to drink with a steak

Rioja, Vina Bujanda Crianza, Spain

€26.00

Full on Rioja, integrated oak and oh so smooth

Pinot Noir, Cefiro, Chile

€25.00

Smooth, stylish and very enjoyable

Chianti Vernaiolo, Rocca delle Macie, Italy

€27.00

Softer Sangiovese, beautifully balanced

Shiraz, Beelgara, South Australia

€26.00

Full bodied, Juicy berry fruit with some spice

Tempranillo, Candidato, Spain

€22.00

Intensely fruity Tempranillo with a touch of spice

Chateau Camarsac, Bordeaux, France

€27.00

Classic Bordeaux. Merlot based. Smooth & well rounded

Rosé

Cabernet Rose, Las Condes, Chile

€6.00 / €23.00

Quality Rose, quite dry in style, fresh strawberries and raspberries



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White Wine Selection

By Glass / By Btl

Sauvignon Blanc, Long Beach, S. Africa

Light citrus flavours, enjoyable drinking Sauvignon

€5.75 / €22.00

Chardonnay, Long Beach, S. Africa

Fruit driven fresher style of Chardonnay, lightly oaked

€5.75 / €22.00

Pinot Grigio, Renideo, Veneto, Italy

Quality Pinot-crisp with good minerally pear fruit

€6.00 / €23.00

Verdicchio Classico, Marches, Umani Ronchi, Italy

€23.00

Good apple and melon fruit and crisp acidity that makes it a serious rival for of all you Chablis lovers.

Grenache Blanc, L'Or du Sud, France

€24.00

Lovely balance with good aromatics and crisp acidity.

Sauvignon Blanc, Domaine Bellevue, Touraine, Loire, France

€25.00

Better than many Sancerre's and half the price.

Chardonnay, Beelgara, Australia

€26.00

Medium to full bodied, creamy, and very stylish.

Again some light barrel ageing adds a touch of spice.

Sparkling

Prosecco DCC Spumante, Italy

€37.00

Elegant with small bubbles and very good quality

Champagne

Billecart-Salmon Brut NV, France

€89.00

Grand Marque Champagne house that never fails to impress



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Children's Menu

Plain Burger and Chips (1-2-8-11)	€8.50
Chicken Goujons and Chips (1-2-8-11-12-13)	€8.50
Battered Cod and Chips (1-2-5-8-11)	€8.50
Pasta in Tomato Sauce (1-2-8-11)	€6.50
Bangers & Mash (2-11)	€6.50

Selection of Sandwiches

Freshly made to order	€4.50
Or Toasted Sandwich (1-2-11)	€4.95

Choose from the following fillings: Ham, Cheese, Tomato, Salad, Chicken, Tuna, Red Onions, Peppers

Hot Wraps or Warm Ciabatta Roll	€7.25
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Choose from the following:

- Cajun Chicken, Cheddar Cheese, Tomato, Aioli & Peppers (1-2-11)

- Ham, Brie, Aioli, Tomatoes & Roasted Red Onions (1-2-11)

- Chicken BLT - Chicken, Bacon, Lettuce, Tomato & Marie Rose Sauce(1-2-11)

- Tuna Melt - Tuna, Sweetcorn, Red Onion, Peppers, Cheddar & Mayo.(1-2-5-11)

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

Mallons Foods from Hildene Monaghan -

Family Business Since 1940

Gerry's Veg from Ballybay - Trading From 1998

Greenfield Foods In Smithboro -

Growing in Business Over Forty Years

LacPatrick, Our Neighbours - Established Over A Century

Sillis Green Veg from Glaslough - In Business Since 1996

Silver Hill Foods in Emyvale - Established in 1962

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 | |