



# Signature Offers

## Early Bird Menu

Monday to Thursday

5-7PM

Select 2 courses

€20.95

Per Person

## Every Friday

Sharing board for two plus two glasses of wine

€20.95

for two people

## Our Sunday Best Carvery

12 Noon - 6 PM

Choose any 2 courses

Tea and coffee Included

Starter | Main | Dessert

€19.95

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) €13.50  
BBQ Baby Back Ribs, Sticky Chilli Wings, Chips, Garlic Mushrooms
- Chunky Deep Fried Potato Skins (2,10,11) €6.95  
With Sweet Chilli and Sour Cream Dip
- Sticky Chilli Chicken Wings (2,11,12) €7.25  
Blue Cheese Dressing & Celery Sticks
- Prawn & Smoked Salmon Salad (1, 3, 5) Starter €8.25  
Crisp Salad, Marie Rose Sauce, Lemon Main €12.50
- Crispy Button Mushrooms (1,2,11) €6.25  
Garlic Aioli & Mixed Salad Leaves
- Freshly Prepared Soup of the Day (1,2,11) €4.95  
Served with a Crusty Roll
- BBQ Baby Back Ribs (8,11,12,13) €7.25
- Cheesy Garlic Ciabatta (2, 11) €4.95
- Deep Fried Brie (1,2,8,10,11) €7.25  
With Tossed Salad & Berry Compote
- FSH Cobb Salad (13) Starter €7.25  
Mixed Leaves, Peppers, Red Onion, Egg, Main €11.50  
Cherry Tomato, Bacon, Avocado & Sweetcorn.  
(Add Chicken €3 Supplement)
- FSH Caesar Salad (1,5,11) €6.95  
Crisp Lettuce, Bacon, Croutons, Tossed With Our In House Dressing
- Seafood Chowder (2, 5,10,11,12) €7.25

*Ask us about our daily specials!*

# Sandwich Menu

Regular Sandwiches | Choice of Two Fillings €4.95

Toasted Option Available Supplement €1.00

Extra Filling €1.00 each  
Ham, Cheese, Tomato, Salad, Chicken, Tuna,  
Red Onions, Peppers, Bacon, Egg, Sweetcorn, Peppers

## Speciality Sandwiches

Served with side salad and tortilla chips

**Chef's Cajun Chicken Marinated Bruschetta (2,10,11) €7.95**  
Tomato Relish & Swiss Cheddar, served on toasted Ciabatta

**Four Seasons Club (2, 10, 11) €8.95**  
Double Decker, Chicken, Smoked Bacon, Tomatoes, Cheddar,  
Pesto Mayo, mixed greens, Served on white or malted granary Bread

**Hot Roast (2,10,11) €9.95**  
Hot Roast Of The Day, Baby Greens,  
Sun-dried Tomatoes, caramelised onions, cheddar cheese,  
horseradish mayo - served on toasted ciabatta

**Ham & Cheesey (2,10,11,13) €8.95**  
Home Roasted Ham, Brie, honey & mustard dressing, baby spinach,  
caramelised onions, tomato relish, served on a toasted white boule

**Vegetarian Option (1,2,8,11) €7.95**  
Brie, Caramelised Red Onion and Tomato served on a toasted ciabatta

**Add a portion of chips €3.50**

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

# Main Dishes

- Roast Rump of Lamb (2)** €22.95  
Champ, Red Wine Jus
- Chicken Stir Fry ( 1, 2, 8, 11)** (Vegetarian €12.95) | €17.95  
With Pan Fried Vegetables in a Spicy Soya Sauce, Served with Noodles or Rice
- Supreme of Chicken (10,11,12)** €18.98  
On Colcannon Mash with Herb Gravy
- Thai Green Chicken Curry ( 2,3, 8, 11, 12)**  
Served with Boiled Rice, Naan (Vegetarian €12.95) | €17.95
- Crumbed Chicken Goujons (1, 2, 8, 11)** €16.95  
Sweet Chilli & Garlic Mayonnaise & Dressed Salad Leaves
- Crispy Beer Battered Scampi (1, 2, ,3, 8, 11)** €18.95  
Tartare Sauce & Side Salad
- Baked Darne of Salmon ( 2, 5, 10, 12)** €20.95  
On a Bed of Champ with Asparagus, Pesto Cream
- Battered Fish of The Day (1, 2, 5, 8, 11 )** €17.95  
Fresh Cod Fillets with Tartare Sauce
- Chicken & Bacon Carbonara (1, 2, 5, 8, 11)** €17.95  
With Penne Pasta

## *From the grill*

- Four Seasons 8oz Steak Sandwich ( 8,11,12)** €19.95  
Sirloin Strips, With Saute Onion and Mushrooms on Garlic Ciabatta Bread
- Four Seasons 10oz Fillet (8)** €25.95  
Served with Saute Mushrooms, Saute Onion & ½ Tomato
- Four Seasons 10oz Dry Aged Sirloin Steak (8, 12)** €23.95  
Served with Saute Mushrooms & Saute Onion  
All steaks are served with your choice of sauce; Pepper sauce, pan gravy or garlic butter
- FSH Homemade Steak Burgers (1,2, 11)** €14.50  
Choice of Two Toppings - Blue Cheese, Montereyjack Cheese, Cheddar Cheese, Bacon, Saute Mushrooms, Saute Onions  
Extra Toppings €1.50  
Choice of One Dip - Garlic Mayo, B.B.Q., Sweet Chilli

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

- Side Order** €3.50  
Home Cut Chips, Creamy Garlic Potato, Potato Wedges, Seasonal Vegetables, Champ Potato, House Salad, Garlic Bread, Sweet Potato Fries

# Set Dinner Menu

Two Course €26 or Three Course €32

## Starters

**Four Seasons Caesar Salad (1,5,11)**

Crisp Lettuce, Bacon, Croutons, Tossed With Our In House Dressing

**Soup of the Day (1,2,11)**

Served with a Crusty Roll

**Crispy Button Mushroom (1,2,11)**

Garlic Alioli & Mixed Salad Leaves

## Main Meal

**Baked Darné of Salmon (2, 5, 8,11, 10,12)**

On a Bed of Champ with Asparagus and White Wine Sauce

**Four Seasons 10oz Sirloin Steak ( 2,8)\*\* (€5 Supplement)\*\***

Sauté Mushrooms, Saute Onion, Peppercorn Sauce

**Supreme of Chicken (2, 10, 12)**

On Colcannon Mash with Herb Gravy

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

Champ, Red Wine Jus

**Goat's Cheese & Roasted Red Pepper Quiche (1,2,8,10,11)**

Topped with Rocket Leaves and Pesto Dressing

## And After

**Warm Apple Pie (1,2,8,11)**

Crème Anglaise and Ice cream

**Cheesecake of the Day (1,2,11)**

With Fresh Cream

**Fresh Fruit Pavlova (1,2,9,10,11)**

With Fresh Cream

Followed by Tea or Coffee

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# Red Wine Selection

- |   | <i>By Glass</i> | <i>By bottle</i> |
|---|-----------------|------------------|
| <b>24. Malbec, Madrigal, Argentina</b>  | <b>€7.50</b>    | <b>€29.00</b>    |
| Ripe & fruity with the freshness of cherries & richness of damsons & blackberries   |                 |                  |
| <b>1. Tempranillo, TLG, Spain</b>   | <b>€6.50</b>    | <b>€25.00</b>    |
| An unoaked Tempranillo, there are no harsh edges, just smooth & mellow fruit  |                 |                  |
| <b>2. Cabernet Sauvignon, Terranoble, Chile</b>   | <b>€6.25</b>    | <b>€24.00</b>    |
| Super ripe fruit flavours, with soft tannins & a seriously long finish  |                 |                  |
| <b>3. Merlot, Herbe Sainte, French</b>  | <b>€6.75</b>    | <b>€26.00</b>    |
| Ripe & fruity with the freshness of cherries & richness of damsons & blackberries   |                 |                  |
| <b>4. Aldridge Estate Shiraz/Cabernet (Australia)</b>   |                 | <b>€26.00</b>    |
| Nicely-balanced fruity flavours of blackberry and blackcurrant, wrapped up in gentle notes of vanilla. Not too heavy; not too light.                                    |                 |                  |
| <b>5. Montepulciano d'Abruzzo Tenuta Giglio (Italy)</b>   |                 | <b>€28.00</b>    |
| An intense ruby colour with hints of violet and a nose of ripe summer berries with a touch of spice. On the palate it is full-bodied and soft with a lingering flavour. |                 |                  |
| <b>6. Baron de Ley Rioja Club Privado (Spain)</b>   |                 | <b>€30.00</b>    |
| Intense ruby red in colour with aromas of strawberry and vanilla, it has bucket-loads of juicy fruit on the palate. Universal appeal.                                   |                 |                  |
| <b>7. Chateau Les Moutins Red, Bordeaux (France)</b>  |                 | <b>€32.00</b>    |
| Made mostly from soft and fleshy Merlot, blended with a little cassis-like Cabernet, this is a really classy oak-aged Claret. Super fruits-of-the-forest flavours.      |                 |                  |
| <b>8. Terranoble Reserva Pinot Noir (Chile)</b>   |                 | <b>€32.00</b>    |
| A rich and fruity pinot noir, beautifully balanced and fragrant with ripe flavours of raspberry and summer berries, toasty oak - and super length on the palate.        |                 |                  |
| <b>9. Cedro Chianti Rufina, Fatorria Lavacchio (Italy)</b>  |                 | <b>€39.00</b>    |
| A beautifully flavoursome ORGANIC Chianti that's rich and full-bodied and bursting with luscious dark-berried fruit flavours.   |                 |                  |

## Rosé

- |  | <i>By Glass</i> | <i>By bottle</i> |
|--|-----------------|------------------|
| <b>11. Noemie Vernaux, French</b>                                    | <b>€6.50</b>    | <b>€25.00</b>    |
| Quality Rose, quite dry in style, fresh strawberries and raspberries |                 |                  |

# White Wine Selection

- |  | <i>By Glass</i> | <i>By bottle</i> |
|--|-----------------|------------------|
| <b>12. Sauvignon Blanc, Terranoble, Chile</b>  | <b>€6.25</b>    | <b>€24.00</b>    |
| Spring-time scents of hawthorn & elderflower, juicy flavours of nectarine & pink grapefruit  |                 |                  |
| <b>13. Chardonnay, Herbe Sainte, French</b>  | <b>€6.75</b>    | <b>€26.00</b>    |
| Medium Bodied, round on the palate & fruity, flavours of apples, pears & melon   |                 |                  |
| <b>14. Pinot Grigio, Bosco, Italy</b>  | <b>€6.50</b>    | <b>€25.00</b>    |
| Bright & clean wine with green apple freshness, nicely balanced-smooth body & crisp fruit flavours                                 |                 |                  |
| <b>25. Sauvignon Blanc, Te Pa, New Zealand</b>   | <b>€10.00</b>   | <b>€39.00</b>    |
| Good apple and melon fruit and crisp acidity that makes it a serious rival for of all you Chablis lovers                           |                 |                  |
| <b>15. Aldridge Estate Chardonnay (Australia)</b>  |                 | <b>€26.00</b>    |
| Light melon and stone fruit flavours with a delicate touch of oaky character hovering in the background.                           |                 |                  |
| <b>16. Etra Albarino, Rias Baixas (Spain)</b>  |                 | <b>€38.00</b>    |
| Apples, pears, grapefruit and lemon and lime all come to mind with this delicious 100% Albarino from Spain's top white wine region |                 |                  |
| <b>17. La Renaudie Sauvignon de Touraine, (France)</b>   |                 | <b>€39.00</b>    |
| A crisp and lively sauvignon with mouth-watering flavours of kiwi and green apple.   |                 |                  |
| <b>18. Petit Chablis, Domaine Charly Nicolle (France)</b>  |                 | <b>€42.00</b>    |
| A Petit Chablis with substance and style; green apple crispness is supported by a acacia aromas and a true, pure, fruity finish.   |                 |                  |

## Sparkling

- |   | <i>By bottle</i> |
|---|------------------|
| <b>19. Prosecco Frizzante Bosco Del Cirmiole, Italy</b> | <b>€30.00</b>    |
| Elegant with small bubbles and very good quality        |                  |

## Champagne

- |   |               |
|---|---------------|
| <b>20. Castelnau Champagne Brut Réserve, Fran</b>   | <b>€89.00</b> |
| Aromas of hawthorn and elderflower lead on to flavours of white peach and apricot with subtle overtones of roasted almonds and hazelnuts. |               |

# 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](mailto:info@4seasonshotel.ie) or call 047 81 888

*Ask us about our daily specials!*



# *Eat local, enjoy local produce!*

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

2. Milk

3. Shellfish

4. Molluscs

5. Fish

6. Peanuts

7. Sesame

8. Soya

9. Sulphur Dioxide

10. Nuts

11. Cereals

12. Celery

13. Mustard

14. Lupin

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