



FOUR SEASONS HOTEL

& Leisure Club

MONAGHAN

★ ★ ★ ★

Established 1970

SET DINNER MENU

Included in your offer is a 2-course meal, plus tea or coffee:

Please select either 1 starter & 1 main or 1 main & 1 dessert per guest

Or you can allocate your €50 dining credit towards options on our a la carte menu

STARTERS

SOUP OF THE DAY

Homemade Guinness
brown bread or
a crusty bread roll

12

CRISPY BUTTON MONAGHAN MUSHROOMS

Lightly coated in
breadcrumbs with
garlic aioli &
side salad

1, 2, 8 & 11

FOUR SEASON'S CAESAR SALAD

Lettuce, bacon lardons
& crispy croutons

1, 2, 3, 8 & 11

MAINS

HOMEMADE STEAK BURGER

Brioche bun with
cheddar cheese,
bacon & sauté onions
with chips

1, 2 & 11

FISH OF THE DAY

In a light & crispy
batter, with
chunky chips,
side salad
& tartare sauce

1, 2, 5, 8 & 11

ROAST SUPREME OF CHICKEN

Nestled on creamed
potatoes, garnished with
seasonal vegetables &
herb jus

1, 2 & 12

GARDEN VEGETABLE PASTA

Penne with seasonal
vegetables in a
tomato sauce &
pesto drizzle

2, 8, 10 & 11

THAI GREEN CURRY

Tender chicken &
garden vegetables
in a Thai curry
sauce, with
basmati rice &
naan bread

Vegetarian option
available

(2, 3, 8, 11 & 12)

ADDITIONAL SIDE ORDERS

€3.95 EACH

HOME CUT CHIPS | HOUSE SALAD | SWEET POTATO FRIES | GARLIC BREAD
SEASONAL VEGETABLES | GARLIC POTATOES | FRENCH FRIED ONION RINGS

DESSERTS

WARM APPLE TART

Crème anglaise &
vanilla ice-cream

1, 2, 8 & 11

FRESH FRUIT PAVLOVA

Berry coulis

1 & 2

CHEESECAKE OF THE DAY

Fresh cream or
vanilla ice-cream

2, 8 & 11

Accompanied by Freshly Brewed Tea or Coffee

All our produce is freshly prepared and locally sourced where possible

ALLERGENS

Please make your server aware of your dietary requirements

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

DRINKS MENU

PERFECTLY MATCHED WINES

1. TEMPRANILLO, TLG, SPAIN

An unoaked
Tempranillo, there are
no harsh edges, just
smooth & mellow fruit
To match well with our
Steak Burger

Glass: €6.95 Bottle: €27

12. CHARDONNAY, HERBE SAINTE, FRANCE

Medium bodied, round on
the palate & fruity
flavours of apples,
pears & melons
To pair nicely Penne Pasta

Glass: €6.95 Bottle: €28.00

13. PINOT GRIGIO, BOSCO, ITALY

Bright & clean wine with
green apple freshness,
nicely balanced, smooth
body & crisp flavours
To accompany our
Chicken 'Maryland'

Glass: €6.95 Bottle: €27

COCKTAIL SPECIAL OFFERS

STRAWBERRY DAIQUIRI

2 cocktails for €18

*T&Cs apply
1 for €9.95

BRAMBLE

CHECK OUT ALL YOUR DRINK OPTIONS!

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