



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

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## DESSERTS

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### 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

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## ALLERGENS

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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

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## PERFECTLY MATCHED WINES

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### 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

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## COCKTAIL SPECIAL OFFERS

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### STRAWBERRY DAIQUIRI

2 cocktails for €20

\*T&Cs apply  
1 for €10.95

### BRAMBLE

**CHECK OUT ALL YOUR DRINK OPTIONS!**

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