



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 €55 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

YELLOW MALAYSIAN CHICKEN CURRY

Tender chicken &
sauté vegetables in a
fragrant Malaysian
inspired curry sauce
with basmati rice &
naan bread

Vegetarian option
available

11 & 12

FOUR SEASON'S CHICKEN MARYLAND

Crumbed breast of chicken
wrapped in bacon, topped
with pineapple, finished with
sweet chilli dip & chips

1, 2, 8 & 11

ASIAN INSPIRED VEGETABLE STIR-FRY

Sauté vegetables
tossed in an Asian
sauce with basmati
rice

7, 8, 11 & 12

FISH OF THE DAY

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

1, 2, 5, 8 & 11

ADDITIONAL SIDE ORDERS €4.50 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

**WARM DARK
CHOCOLATE
GANACHE**
Vanilla ice-cream

1, 2, 6, 8, 10 & 11

**STRAWBERRY &
VANILLA CHEESECAKE**
Fresh cream or
vanilla ice-cream

2, 10 & 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 with our
Asian Inspired Vegetable
Stir-Fry

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 €20
*T&Cs apply
1 for €10.95

BRAMBLE

CHECK OUT ALL YOUR DRINK OPTIONS!

W || www.4seasonshotel.ie
T || +353 (0)47 81 888
E || info@4seasonshotel.ie