



MAXWELLS
GRILL ROOM

**SET DINNER
MENU**

**1. Gluten 2. Milk 3. Eggs 4. Celery 5. Soya 6. Mustard
7. Nuts 8. Peanuts 9. Sesame 10. Fish 11. Crustaceans
12. Molluscs 13. Lupin 14. Sulphites**

All our beef is of Irish Origin

STARTERS

Smoked Haddock Croquette

mandarin compote, saffron pickled fennel, curry aioli

1, 2, 3, 4, 6, 10, 11, 14

Soup of the Evening

served with homemade treacle bread

1, 2, 4, 14

Crispy Duck Spring Roll

coriander, pickled ginger & orange slaw, wasabi mayo

1, 2, 3, 4, 5, 7, 9, 14

Mediterranean Focaccia

confit courgettes & aubergine, heirloom tomatoes, barrel aged feta cheese

1, 2, 3, 4, 5, 7, 9, 14

MAINS

Buttermilk Chicken Supreme

anna potatoes, caramelized parsnip puree, baby carrots, crispy ham, rosemary gravy

2, 4, 14

Pan Fried Fillet of Hake

herb roast gnocchi, peperonata, charred lemon, salsa verde

1, 2, 3, 4, 6, 10, 14

Slaney Valley Shank of Lamb

celeriac, buttered kale, parsnip crisp, red wine gravy

2, 4, 6, 14

10oz Irish Sirloin Steak

roast shallot puree, triple cooked chips, confit mushroom, tomato and green peppercorn sauce

2, 3, 4, 13, 14

€7.00 p.p. supplement

10oz Irish Rib-Eye Steak

roast shallot puree, triple cooked chips, confit mushroom, tomato and green peppercorn sauce

2, 3, 4, 13, 14

€10.00 p.p. supplement for Rib-Eye

SIDES

€4.50 EACH

Homemade Triple Cooked Chips

14

Chive Champ Potatoes

2, 14

Farnham Estate House Salad

14

House Wedges

with truffle aioli and shaved parmesan

2, 3, 14

Rosemary & Garlic Roasted Vegetables

with thyme

14



something SWEET



Rum & Raisin Bread & Butter Pudding

irish cream liquor custard

1, 2, 3, 14

Rhubarb & Mascarpone Cheesecake

white chocolate crumble strawberry sorbet

1, 2, 3, 5, 14

Warm Apple & Blackberry Crumble Tart

pecan crumb, bourbon vanilla ice-cream

1, 2, 3, 7, 14

Warm Chocolate Fondant

salted caramel ice-cream

1, 2, 3, 5, 7, 14