



FOUR SEASONS HOTEL

*& Leisure Club*

MONAGHAN

★ ★ ★ ★

Established 1970

# SET DINNER MENU

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## SOUP OF THE DAY

Homemade Guinness  
brown bread or  
a crusty bread roll

12

## STARTERS

### CRISPY BUTTON MONAGHAN MUSHROOMS

Lightly coated in  
breadcrumbs with  
garlic aioli &  
side salad

1, 2, 8 & 11

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### FOUR SEASON'S CAESAR SALAD

Lettuce, bacon lardons  
& crispy croutons

1, 2, 3, 8 & 11

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## HOMEMADE STEAK BURGER

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

1, 2 & 11

## MAINS

### 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

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### CRUMBED GOUJONS OF CHICKEN

Garnished with salad,  
chips & sweet chilli dip

1, 2, 8 & 11

### ASIAN INSPIRED VEGETABLE STIR-FRY

Sauté vegetables  
tossed in an Asian  
sauce with basmati  
rice

7, 8, 11 & 12

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### TRADITIONAL BATTERED COD

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

1, 2, 5, 8 & 11

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## ADDITIONAL SIDE ORDERS

**€4.50 EACH**

HOME CUT CHIPS | SPECIALITY SALAD | SWEET POTATO FRIES |  
GARLIC BREAD | SEASONAL VEGETABLES | 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

**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

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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 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  
Crumbed Goujons  
of Chicken

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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