Hanora D’ Restaurant
Sample Dinner Menu November 2021

Two Course Plus Tea/Coffee: €22.50 per person.
Three Course plus Tea/Coffee: €27.50 per person.

Please choose one item from each course

Freshly Prepared Homemade Soup of the Day (1A,6,7,9,12)
Deep Fried Chicken Wings served with a Blue Cheese Dressing (1A,3,6,7,10,12)
Creamy Seafood Chowder served with Homemade Brown Bread (1A,4,6,7,9,12)
Vegetarian Spring Roll finished with a Sweet Chilli Dipping Sauce (1A,3,4,6,7,10,12)
Bread Crumbed Garlic Wild Mushrooms served with a Tossed Salad (1A,6,7,10,12)

Prime Roast Topside of Irish Beef served with a Rich Red Wine Jus (1A,6,7,9,12)
Roast Breast of Turkey with Sage & Onion Stuffing & Honey Baked Ham served with Roasted Potato & Rich Gravy (1A,6,7,9,12)
Breast of Chicken with Gratin Potatoes finished in a Mushroom Cream Sauce (1A,6,7,9,12)
8oz Irish Sirloin Steak served with Sautéed Onions and Mushrooms with Pepper Sauce (€5.00 Supplement) (1A,6,7,9,12)
Baked Atlantic Salmon finished in a Lemon and Parsley Sauce (1A,4,6,7,9,12)
Garlic & Ginger Vegetable Stir-fry served with Steamed Long-Grain Rice (1A,6,7,12)

All Main Courses served with a selection of Fresh Vegetables and Potatoes

Cheesecake of the Day (1A,3,5,6,7,8,12)
Warm Apple Pie with Fresh Cream (1A,3,5,6,7,8,12)
Chocolate Brownie (1A,3,5,6,7,8,12)
Selection of Ice Cream (1A,3,7,8)
Fresh Fruit Pavlova (1A,3,5,6,7,8,12)

Freshly Brewed Tea or Coffee


*Please check with your waiter/waitress for allergen details. Many of our dishes can be tailored for specific allergen requirements, so please do not hesitate to ask.