

# The Hanora D' Restaurant

## Dinner Menu 2019

**2 Courses €25.00 per person**

**3 Courses €30.00 per person**

**Available Daily from 5.30pm**

*Please choose one item from each course*

Freshly Prepared Homemade Soup of the Day (1,7,9)

Lucan Spa Classic Caesar Salad with Focaccia Croutons and shaved Parmesan Cheese (1,3,4,7,10)

Creamy Seafood Chowder served with Homemade Brown Bread (1,4,7,9)

Grilled Goat's Cheese with Sundried Tomato and Mixed Salad (3,7,10)

Prawn Spring Roll served with a Sweet Chilli Sauce and Side Salad (1,3,4,7)

Bread Crumbed Wild Mushrooms served with a Tossed Salad (1,3,7)

Slow Roast Topside Beef served with Roast Potato and finished in a Rich Gravy (1,9)

Grilled Escalope of Chicken served with Butter Date Broccoli (1,3,7,8,9)

Roast Breast of Turkey with Sausage & Onion Stuffing & Honey Baked Ham served with Roasted Potato & Rich Gravy (1,9,10)

Honey Glazed Roast Half Duck finished in an Orange Reduction (1,9)

Broccoli and Cashew Nut Risotto (1,8,9)

Chef Michael's Catch of the Day (1,4,7)

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

Homemade Apple Pie served with Fresh Cream (1,3,7,8)

Fresh Fruit Pavlova topped with Fresh Fruit and Berry Coulis (3,7)

Selection of Ice Cream drizzled with Strawberry Coulis (3,7)

Sticky Toffee Pudding finished in Hot Caramel (1,3,7,8)

Freshly Brewed Tea or Coffee

Allergens. 1-Gluten. 2-Crustaceans. 3-Eggs. 4-Fish. 5-Peanuts. 6-Soybeans. 7-Milk. 8-Nuts.

9-Celery. 10-Mustard. 11-Sesame Seeds. 12-Sulphites. 13-Lupin. 14-Molluscs.

**\*Please check with your waiter/waitress for allergen details.**

**The Lucan Spa Hotel**

T: 01 628 0494

E: [reservations@lucanspahotel.ie](mailto:reservations@lucanspahotel.ie)

