



thedepot

## TABLE D'HÔTE MENU

### APPETIZERS

**Homemade Soup of the Day 1, 3, 7, 9, 11, 12**

*Served with a fresh crusty roll or traditional wheaten bread*

**Baked Bruschetta 1, 7, 10, 12**

*Garlic Oil, Roast Tomato, Basil and Mozzarella Cheese with Cilantro Salsa Verde*

**Chicken Caesar Salad 1, 3, 4, 7 (C)**

*Steamed Chicken, Crispy Baby Gem, Garlic and Herb Croutons, Bacon Lardons, Freshly Shaved Parmesan with Homemade Caesar Dressing*

**Crispy Chicken Wings 1, 3, 6, 7 (C)**

*Coated in Hot Sauce (C) or Bourbon BBQ, Chilli Pickled Cabbage and Blue Cheese Mayonnaise*

### MAIN COURSE SELECTION

**Grilled 10oz Sirloin Steak (€7.00 Supplement) 7, 12**

*Cooked to your liking and served with sautéed onions and mushrooms, a choice of sauce and side*

**Beetroot & Goats Cheese Salad 7, 12**

*Served on a Bed of Mixed Leaves with Red Onion & Sundried Tomato Dressed with a classic Balsamic Vinegar and side*

**Catch Of the Day 1, 3, 4, 7, 12 (C)**

*Served with Pimento and Tomato Crumb, Lemon Béarnaise Sauce, Chive Mash & Garden Vegetables*

**Butterflied Keltic Chicken 7, 12**

*Grilled Fillet of Chicken, Cured Bacon Medallions, Colcannon Mash & Irish Whiskey & Mushroom Sauce*

**Thai Vegetable Stir-fry 1, 3, 5, 6, 8, 11, 14**

*Wok-Fried, Mushrooms, Pungent Peppers, Spring Onions, Lime, Pickled Ginger, Honey, Garlic, and Soy served on a Bed of Egg Noodles*

### DESSERTS

**Selection of Desserts - Tea or Coffee**

*Please see your server for details*

**€35.00**

**ALLERGENS; 1.Cereals containing Gluten 2.Crustaceans 3.Eggs 4.Fish 5.Peanuts 6.Soybeans 7.Milk 8.Nuts 9.Celery 10.Mustard 11.Sesame 12.Sulphates 13.Lupin 14.Molluscs (C) Celiac friendly or alternative available**