



# the depot

## 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