



FESTIVE DINING IN THE NEWLY REFURBISHED
RIVER BAR & RESTAURANT

FESTIVE GROUP SAMPLE DINNER MENU

4 Course €44.95

HOMEMADE SOUP OF THE DAY 1,5,7,8

Our own freshly Baked Bread. (ask your server for details)

THYME INFUSED GOATS CHEESE MOUSSE 8,12

Pickle Beetroot, Beetroot Puree & Salad Leaves

SMOKED & POACHED SALMON TIAN 1,7,8,13,14

Mixed Organic Salad Leaves, Citrus Mayo & Herb Croutons

STRAND CHICKEN CAESAR SALAD 1,5,7,8,13,14

Baby Gem, Crisp Bacon, Garlic Croutons & Strand House Dressing

CONFIT DUCK LEG 8

Red Currant reduction, Onion Marmalade, Carrot Puree and Organic Salad Leaves



100% IRISH LIMERICK BURGER 1,8,12

Seamus Butler Beef Burger, Cranberry Relish, Tomato, Onion, Mozzarella
& Served with Fries

SLOW BRAISED BEEF CHEEK 5,8,12

Smoked Cheese Mashed Potato, Roasted Vegetables, Rich Red
Wine Sauce (€5 Supplement Applies)

GRILLED FILLET OF SEABASS 1,7,8,12,13

Broccolini & Mangetout, Coconut Infused Sauce

TURKEY & HONEY BAKED HAM 1,5,8,12

Herb & Onion Stuffing, Brussel Sprout, Cranberry Sauce

VEGAN BUTTERNUT SQUASH BURGER (VG) (V) 1

Spiced Relish, Lettuce, Tomato, Crispy Onions & Served with Fries

RIGNEY'S FARM FREE RANGE PORK BANGERS & MASH 1,8,12,14

Fried Onion, Grilled Tomato, Black Pudding Mash & Red Wine Jus



COCONUT CAKE 1,7,8,9

Served With Mint Sauce and Seasonal Berries

CHOCOLATE & MULLED WINE MOUSSE 1,7,8,9

Served With Christmas Pudding Ice Cream

CINNAMON CAKE 1,7,8,9

Served With Rum and Raisin Ice Cream

CHRISTMAS PUDDING 1,7,8,9

Served With Salted Caramel Ice-cream

FRESHLY BREWED TEA & COFFEE

1 Gluten 2 Peanuts 3 Soya 4 Molluscs 5 Celery 6 Lupin 7 Egg 8 Lactose 9 Nuts 10 Sesame 11 Crustaceans 12 Sulphites 13 Fish 14 Mustard



Limerick
Strand Hotel