



À La Carte Menu

Starters

<i>Seared fillet of Haddock</i> <i>Fennel Puree, Orange Vinaigrette (c)</i>	€8.20
<i>Baked Goats Cheese</i> <i>Sun-Dried Tomato Pesto, Basil, Garlic Crostini (v)</i>	€7.70
<i>Salad of Ham Hock, New Potato and Pear</i> <i>Wholegrain Mustard Dressing (c)</i>	€7.25
<i>Marinated Chicken Caesar Salad</i> <i>Baby Gem Leaves, Garlic Croutons, Shaved Parmesan</i>	€8.20
<i>Irish Smoked Salmon Terrine,</i> <i>Pea and Mint Dressing, Lemon Creme Fraiche (c)</i>	€7.65
<i>Home-Made Daily Soup</i> <i>Chive Cream (c) (v)</i>	€4.80
<i>Seafood Chowder</i> <i>Lime Yoghurt (c)</i>	€5.75
<i>Linguini Pasta</i> <i>Roast Asparagus, Broad Bean and Pearl Onions (v)</i>	€7.20



Main Course

<i>Marinated Roasted Irish Chicken Breast</i> <i>Lentils, Chorizo and Mint Yoghurt (c)</i>	€17.75
<i>Pan-Roast Monkfish</i> <i>Pea Puree, Bacon Crisp, Clonakilty Black Pudding, Lemon Oil</i>	€23.50
<i>Crispy Aromatic Silverhill Duck</i> <i>Sage and Ginger Stuffing, Black Cherry & Kirch Sauce</i>	€18.65
<i>Seared fillet of Seabass</i> <i>Crab Mayonnaise, Tomato and Herb Dressing (c)</i>	€21.10
<i>Pan-Roast Loin of Slaney Valley Lamb</i> <i>Braised Shoulder, Spiced Aubergine Compote, Asian Pesto (c)</i>	€23.40
<i>Oven Baked Macaroni</i> <i>Parmesan, Butternut Squash, Fine Herbs (v)</i>	€15.75
<i>Fresh Market Fish</i> <i>Basil Olive Oil, Crushed New Potato, Roasted Hazelnut Butter (c)</i>	€21.00
<i>Guinness Glazed Prime Irish Beef</i> <i>Rosti Potato, Roasted Field Mushrooms, Creamed Spinach, Peppercorn Sauce (c)</i>	100z Sirloin €21.50 80z fillet €25.30

(c) - Coeliac (v) - Vegetarian

**Our menu can be catered for all dietary needs*

All our beef products are certified of Irish origin

Suppliers

We at the Court Yard Hotel think it's important to inform our customers where we source our food from. Please see below a list of our suppliers:

Musgrave Food Service, Pallas Foods, Nugents Fruit and Veg,

Wrights of Marino, J.J. Young & Son, Irish Pride, Tendafrost Foods,

Dairyland , Green Acre Duck Farm, Blenders, Java Republic, Colemans Wines



Side Dishes

<i>Sautéed onions</i>	€2.85
<i>Sautéed Mushrooms</i>	€2.85
<i>Mixed Leaf Salad</i>	€3.60
<i>Skinny Chips</i>	€2.85
<i>Creamed Potato</i>	€2.85

Recommend Wines

Please see your server for our recommended wine of the week. We also serve wine by the glass...

Treat yourself to some bubbles...

<i>Champagne Pannier Brut</i>	€70.00
<i>Masottina Prosecco Frizzante DOC</i>	€26.00

****Please ask your server for the full list of our wines and cocktails****



Desserts

Rhubarb Fool

Greek Style Yoghurt, Ginger Shortbread (c) €6.25

River Bank Sticky Toffee Pudding

Warm Butterscotch Sauce €6.25

Dark Belgian Chocolate Fondant

Pistachio Ice Cream, Chocolate Tuille (Please allow 15 minutes) €6.25

Warm Brambly Apple Tart

Rum Raisin Syrup, Vanilla Ice Cream €6.25

Baked Blueberry Cheesecake

Whipped Sour Cream (c) €6.25

Selection of Farmhouse Cheeses

Homemade Chutney and Crackers €7.60



Tea & Coffee

<i>Regular Tea</i>	€2.50
<i>Specialty Tea (Green Tea/Jasmine Tea/Chamomile Tea etc)</i>	€3.00
<i>Regular Black Coffee</i>	€2.50
<i>Latté/Cappuccino/Mocha/Americana /Espresso</i>	€2.60

Hot Drinks

<i>Irish Coffee</i>	€5.80
<i>Bailey's Irish Coffee</i>	€5.80
<i>French Coffee</i>	€5.80
<i>Hot Scotch</i>	€5.50
<i>Hot Chocolate</i>	€2.60

After Dinner Drinks

<i>Sambuca</i>	€4.00
<i>Scotch</i>	€3.60
<i>Cognac</i>	€4.10
<i>Port</i>	€4.00
<i>Brandy & Port</i>	€5.70
<i>Bailey's</i>	€4.20
<i>Gran Marnier</i>	€4.00