

LATE LUNCH MENU

2PM-5PM OR 3PM -6PM SITTING.

CAPRESE SALAD

HEIRLOOM TOMATOES, MOZZARELLA BALL, BASIL, OREGANO,
OLIVE OIL, SOURDOUGH BAGUETTE

TANDOORI CHICKEN SKEWER

RAITA DIP

BUFFALO CAULIFLOWER WINGS

BREADED DEEP FRIED CAULIFLOWER FLORETS, SIDE OF VEGAN
HOT SAUCE

TRADITIONAL TURKEY & HONEY GLAZED HAM

CLASSIC HERB & ONION STUFFING, CHAMP & ROAST POTATOES
SERVED WITH CRANBERRY GRAVY, MIXED VEG

SMASHED NEW YORKER BEEF BURGER

PRIME IRISH BEEF, AMERICAN BACON, MONTEREY JACK CHEESE,
AMERICAN MUSTARD, KETCHUP, PICKLES, FRIES

ROAST FILLET OF SALMON

SERVED ON A BED OF CHAMP MASH, LEMON AND DILL CREAM
SAUCE, GREEN BEANS

WILD MUSHROOM LINGUINI

TOMATO SAUCE, WILD MUSHROOM, SUNDRIED TOMATO, BASIL

APPLE AND CINNAMON TART

VANILLA ICE CREAM

IRISH CHEESE BOARD

BLACK PEPPER CRACKERS, HOMEMADE CHUTNEY

2 COURSE €30PP + 10% SERVICE CHARGE

3 COURSE €36 PP + 10% SERVICE CHARGE

CAFÉ **OSCARS** BAR

DRINKS & FINGER FOOD PACKAGE

IRISH BEEF BURGER SLIDERS

Cheddar cheese, lettuce, tomato & garlic mayo

FISH AND CHIPS

Mini Bowls of fish and chips with tartar sauce

TANDOORI CHICKEN SKEWERS

Tzatziki dip

DUCK SPRING ROLLS

Sweet chilli dip

COCKTAIL SAUSAGES

INFERNO CHICKEN WINGS

Blue cheese dressing

VEGAN

Must be ordered for a minimum of 6 guests

RICE CAKE

Tteokbokki Rice fingers in sticky Spicy sauce

VEGETABLE SAMOSA

RED PEPPER HUMMUS BRUSCHETTA

VEGAN CIGARS

With sweet chilli dip

POTATO WEDGES

€40pp

+10% SERVICE

+10%

3 DRINKS INCLUDED*

***PINT OF BEER/HOUSE SPIRIT & MIXER /GLS WINE**

