



Oak Wood Arms Hotel

Appetisers

Crispy Seafood Cake with Seasonal Salad, Coriander Mayonnaise & Balsamic Dressing
€9.00

Caesar Salad with Seasoned Chicken, Cos Lettuce, Garlic Croutons and Lardons of Smoked Bacon in a Creamy Garlic Dressing
€8.00

Chicken & Liver Pate with Toasted Brioche & Cumberland Sauce
€8.00

Duo of Fish Rosettes of Smoked Salmon and Prawns with Mixed Leaf Salad
€9.00

Warm Potato Cake with a Fricasse of Wild Mushrooms & a Tarragon Cream Sauce
€9.00

Medley of Seafood in a Dill & Herb Cream Sauce Topped with Creamed Potato
€9.00

Chilled Melon Fan with Seasonal Berries & Sorbet
€5.50

Warm Goats Cheese & Ratatouille Tart with Tomato & Basil Chutney
€8.50

A Symphony of Chicken, Ham & Mushrooms cooked in a Rich White Wine Cream Sauce in a Golden Pastry Case
€7.00

Duck & Chicken Spring Roll on a Bed of Mixed Leaf Salad & a Sweet Chilli Sauce
€8.95



Homemade Soups

Cream of Leek & Potato Soup

Roast Pepper & Tomato Soup with Basil Cream

Carrot & Parsnip Soup with Coriander

Rustic Mushroom Soup with Chive & Parsley Cream

Cream of Fresh Garden Vegetable Soup

Thai Coconut & Roast Sweet Potato Soup

All €5.00

Sorbets

Champagne Sorbet

Lemon & Lime Sorbet

Tropical Orange Sorbet

Mango Sorbet

All €5.00



Main Courses

Chargrilled Lemon Pepper Chicken with a Tarragon & Madeira Sauce
€16.00

Chicken Supreme Fillet with Herb & Sundried Tomato Ricotta Cheese, Wrapped in Parma Ham, with a Carbonara Sauce
€17.50

Traditional Oven Roast Turkey & Baked Ham, with a Savoury Stuffing & Cranberry Compote
€18.00

Roast Fillet of Atlantic Cod on a Black Pudding mash & Hollandaise Sauce
€22.50

Grilled Fillet of Seabass on Creamed Leeks & Smoked Salmon
€24.95

Baked Salmon Fillet, Whipped Basil Mash with a Pink Prawn & Dill Cream Sauce
€19.95

Roast Prime Sirloin of Irish Beef, with a Red Wine & Onion Jus & Yorkshire Pudding
€21.95

*Tender Fillet of Irish Beef
with Horseradish Creamed Potato & Wild Mushroom Cream Sauce*
€30.00

Roast Stuffed Leg of Burren Lamb, Flavoured with Rosemary & Port Wine Sauce
€21.95

Herb Crusted Rack of Lamb with a Wholegrain Mustard & Rosemary Jus
€28.50

Medallions of Pork Fillet with Peppercorn Port Wine Glaze & Fresh Raspberries
€20.00



Vegetarian

Vegetable Spring Rolls with Mixed Greens, with Egg Noodles & Plum Sauce
€18.00

Stacked Portobello Mushrooms with Tomatoes, Mozzarella Cheese & Balsamic Vinaigrette
€19.00

*Warm Goats Cheese Brushetta, with Chargrilled Vegetables & Sunblushed Tomatoes,
Drizzled in Pesto*
€19.00

Risotto of Wild Mushrooms, Peas & Parmesan Cheese with a Mixed Leaf Salad
€19.00

Medley of Mediterranean Vegetables in a Chunky Tomato & Basil Sauce with Pasta
€17.50



Vegetables & Potatoes

Broccoli

Creamed Cauliflower

Glazed Carrots in Butter

Garden Peas

French Beans

Buttered Brussels Sprouts

*** **

New Boiled Potatoes with Parsley Butter

Creamed Potatoes

Croquette Potatoes

Roast Potatoes

Choice of two potatoes and two vegetables



Desserts

Pavlova with Seasonal Fruits & Passion Fruit Coulis
€6.50

Warm Wild Berry Crumble served with Vanilla Ice Cream
€6.50

Cream Filled Profiteroles with Chocolate Sauce & Chocolate Ice Cream
€6.50

Classic Lemon Tart with Orange Sorbet
€6.50

Belgian Chocolate Truffle Mousse
€6.50

Homemade Warm Apple Pie with Cream and Vanilla Ice Cream
€6.50

Baileys Cream Pots with Shortbread Biscuits
€6.50

Sticky Toffee Pudding with Butterscotch Sauce
€6.50

Chefs Trio of Desserts
€7.50



Finger Food

Sandwiches - €3.15

Chicken Drumsticks - €2.50

Cocktail Sausages - €2.40

Sausage Rolls - €2.50

Chips/Wedges - €2.00

Chicken Goujons with Salsa - €3.50

Miniature Quiches - €2.00

Cheese & Onion Puff Pastry Rolls - €2.00

Skewered Thai Chicken -- €3.50

Selection of 3 Salads - €1.00 per person

Potato Salad

Coleslaw

