

Sample Clubhouse Menu

Chefs Homemade Soup of the Day served with Seafield Brown Bread €4.95

Grilled Chorizo Sausage, Field Greens, Roasted Pine Nuts and Sun-Dried Tomatoes with Aged Balsamic Dressing €8.95

Classic Caesar Salad served with Blackened Cajun Chicken, Crisp Peppered Pancetta and Herbed Ciabatta Croute €12.95

Grilled Irish Goats Cheese and Fresh Field Greens Served with Leccino Olive Tapenade, Red Onion & Parmisiano-Reggiano €9.75

Oak Smoked Irish Salmon Salad with Red Onions, Baby Capers & Lemon.
Buttered Irish Brown Bread €8.95

Grilled Fillet of Sea Bass set on a Forest Berry Fruit Salad with a Dressing of Olive Oil, Lemon & Black Pepper €19.95

Roast Fillet of Pork with a Walnut & Herb Stuffing, Honey & Pommery Mustard Cream €19.95

Pan Fried Supreme of Chicken served with Champ Potatoes,
Wild Mushroom & Tarragon Sauce €18.95

Club House Mixed Grill (Maple Cured Bacon, Farm Fresh Egg, Sausage, Wicklow Lamb Chop and Liver) €14.50

Ham and Cheese Omelette with Field Greens and House Cut Chips €9.95

Homemade Beef Burger served with Smoked Bacon, White Cheddar Cheese,
Lettuce & Plum Tomato in a Floured Bap €12.95

Pan Seared Angus Sirloin Steak served as you like, with House Cut Fries & a choice of
Garlic Butter or Green-Peppercorn Sauce €22.95

Roasted Fillet of Atlantic Salmon with a Sesame & Poppy Seed Crust,
Creamy Dill Mash & Chardonnay Sauce €17.95

Spaghetti Carbonara, Oak Smoked Bacon & Chicken in a White Wine Sauce Topped with
Parmisiano-Reggiano €15.95

Prime Fillet Steak, Pan Roasted with Oven Roast Shallots & a Shiraz Wine Jus €26.95

A Selection of Freshly Made Sandwiches Available on Request

Our Chefs Daily Selection of House Made Desserts €6.50