



GLENLO ABBEY  
**ROOM SERVICE MENU**  
AVAILABLE FROM 12 NOON TO 22.00PM  
TRAY CHARGE - €10.00

## STARTERS

SOUP OF THE DAY - €10.50

FRESHLY PREPARED DAILY USING THE FINEST SEASONAL INGREDIENTS. SERVED WITH HOMEMADE BROWN BREAD  
(1A, 3, 7, 9, 12, V)

SEAFOOD CHOWDER - €17.00

TRADITIONAL ATLANTIC SEAFOOD CHOWDER, SERVED WITH HOMEMADE BROWN BREAD  
(1A, 2, 3, 4, 7, 9, 12, 14)

PAN-SEARED SCALLOPS - €19.00

CAULIFLOWER PURÉE, SHAVED CAULIFLOWER, BLACK PUDDING CRUMB, GARDEN CRESS  
(1A, 7, 9, 12, 14)

GLAZED PORK BELLY - €16.50

SLOW-COOKED PORK BELLY FINISHED WITH A GLAZE, ACCOMPANIED BY TEMPURA TENDERSTEM BROCCOLI, FERMENTED KIMCHI, AND A DRIZZLE OF GINGER-SCALLION OIL  
(1A, 2, 4, 6, 10, 11, 12)

## MAIN COURSE

FISH & CHIPS - €25.00

GOLDEN BATTERED FISH SERVED WITH LEMON DRESSING, BUTTERED PEAS, TARTAR SAUCE SERVED WITH CRISPY CHIPS  
(1A, 3, 4, 10, 12)

CHARGRILLED RIBEYE STEAK - €48.00

IRISH RIBEYE STEAK, SPINACH PURÉE, ROSCOFF ONION, CRUSHED BABY POTATOES & PEPPER SAUCE  
(1A, 7, 9, 12)

BRAISED BEEF SHORT RIB - €32.00

SLOW-BRAISED IRISH BEEF SHORT RIB, DUCHESSE POTATOES, GLAZED CARROTS & RED WINE JUS  
(1A, 7, 9, 12)

SAFFRON VEGETABLE RISOTTO - €26.00

SAFFRON RISOTTO WITH ROASTED PEPPERS, COURGETTE, CHERRY TOMATOES, PEAS, SPINACH, PARSLEY, LEMON & EXTRA VIRGIN OLIVE OIL  
(12, V)

ROAST SUPREME OF CHICKEN - €29.00

PAN-ROASTED CHICKEN SUPREME, CREAMY CHIVE MASH, GOAT'S CHEESE CROQUETTE, BASIL VELOUTÉ & GREEN BEANS  
(7, 9, 12)

PAN-SEARED SALMON FILLET - €31.00

TRADITIONAL SPANISH SAFFRON RICE, MIXED SEAFOOD, PEPPERS, TOMATO, PEAS & PARSLEY  
(4, 7, 12, 14)

## DESSERT

STICKY TOFFEE PUDDING - €12.50

DATE & BUTTERSCOTCH PUDDING, VANILLA ICE CREAM  
(1A, 3, 7)

TRIO OF ICE CREAM - €11.50

CHEF'S SELECTION OF ARTISAN ICE CREAMS, SERVED WITH HONEYCOMB PIECES, SEASONAL FRESH BERRIES, CRISP CHOUX PUFFS, AND A DRIZZLE OF GOLDEN CARAMEL  
(1A, 3, 7)

WARM APPLE CRUMBLE - €13.00

CARAMELISED APPLE, CREAMY CUSTARD, SWEET SPICED CRUMBLE, VANILLA ICE CREAM  
(1A, 3, 7, 8, 12)

STICKY TOFFEE PUDDING - €12.50

DATE & BUTTERSCOTCH PUDDING, VANILLA ICE CREAM  
(1A, 3, 7)

## ALLERGENS

I CEREALS CONTAINING GLUTEN - 1A WHEAT - 1B RYE - 1C BARLEY - 1D OATS - 2 CRUSTACEANS - 3 EGGS - 4 FISH - 5 PEANUTS - 6 SOYA - 7 MILK - 8 NUTS - 8A ALMOND - 8B HAZELNUT - 8C WALNUT - 8D CASHEWS  
8E PECAN NUTS - 8F BRAZIL NUTS - 8G PISTACHIO - 8H MACADAMIA - 8I PINENUTS - 9 CELERY - 10 MUSTARD - 11 SESAME SEEDS - 12 SULPHUR DIOXIDE & SULPHITES - 13 LUPIN - 14 MOLLUSKS - V VEGAN



## GLENLO ABBEY

### NIGHT MENU

AVAILABLE FROM 10PM TO 7AM

PLEASE ALLOW UP TO 30 MINUTES FOR YOUR FOOD TO BE SERVED AFTER PLACING YOUR ORDER

### **SANDWICHES-€11.50**

#### TOASTED HAM & CHEESE

SERVED ON WHITE OR BROWN SLICED PAN WITH SIDE SALAD AND CRISPS  
(1A, 7, 12)

#### CHICKEN & MAYO

SERVED ON WHITE OR BROWN SLICED PAN WITH SIDE SALAD AND CRISPS  
(1A, 3)

#### TUNA & SWEETCORN

SERVED ON WHITE OR BROWN SLICED PAN WITH SIDE SALAD AND CRISPS  
(1A, 3, 4)

#### VEGEATARIAN

HUMMUS & GRILLED VEG SERVED ON WHITE OR BROWN SLICED PAN WITH SIDE SALAD AND CRISPS  
(7, 12)

### **PIZZAS**

MARGHERITA - €16.50

(1A, 7, 12)

PEPPERONI - €17.50

(1A, 7, 9, 10, 12)

CREATE YOUR OWN-€17.50

CHOOSE FROM : HAM, CHICKEN, MUSHROOMS, PEPPERS, PINEAPPLE, RED ONION

PLEASE MAKE OUR COLLEAGUE AWARE OF ANY DIETARY REQUIREMENTS YOU MAY HAVE WHEN PLACING YOUR ORDER