

A SPARKLING START

Top family Valdo Prosecco by a glass. Perfect to sip and savour whilst you peruse our menu.
€8.00

STARTERS

CHEF'S SOUP OF THE DAY €7.95

Selection of Bread (2, 7, 10, 11, 12 (V A) (GFa))

HONEY & SOY DUCK SPRING ROLL €11.95

Organic Salad, Orange Vinaigrette, Hoisin & Apple sauce (1, 2, 10, 11, 12)

SIZZLED PIL PIL PRAWNS €13.95

Garlic & Chilli Butter, Fresh Herbs & Toasted Sourdough Bread (2, 3, 7, 9, 10, 11)
Supplement €4 on Table D'Hôte

PINE NUT SALAD €9.95

Sweet mango, Gherkins, Salad, Ranch dressing & Parmigiano (2, 7, 9, 10, 11, 12 (V A) (GFa))

PANKO BREADED GOATS CHEESE €10.95

Baby Pesto Leaf Salad, Beetroot Puree & Carrot Crisps (1, 2, 10, 11)

CHICKEN & WILD MUSHROOM RAGOUT €11.95

Pastry Ring, Orange Scented Oil, Basil & Sun-Dried Tomato Pesto (2,9,10,11,(GFa),(V))

MAIN COURSES

8OZ GRILLED STRIPLOIN OF BEEF €10.95

Citrus & Honey Glazed Prawns, Forest Mushrooms, Grilled Vine Tomato, Parsnip & Celeriac Puree, House Fries & Peppercorn Sauce (2, 3, 9, 11, 12)

Supplement €8 on Table D'Hôte

Wine suggestion: Baron de Ley - Reserve - Rioja €45.00

PAN FRIED CHICKEN SUPREME €25.95

Stuffed with Sun Dried Tomato, Mature Cheddar & Chorizo served with Chives & Onion Potato, Garden Vegetables & Wild Mushrooms Sauce (2, 9, 12)

Wine suggestion: Nicolle - Chablis - Chardonnay €55.00

SLOW COOKED BRAISED BEEF SPARERIBS €26.95

Roasted Onion Puree, Honey & Mustard Glazed Carrots, Crispy Onions, Red Wine Jus (2, 9, 11, 12)

Wine suggestion: Nicolle - Chablis - Chardonnay €55.00

ORIENTAL CONFIT OF DUCK €27.95

Roasted Caramelized Carrot Puree, Sautéed Chinese Cabbage, Champ Potatoes, Orange Sprinkles & Jus (2, 8, 9, 11, 12)

Wine suggestion: Quinta Seara d'Ordens Reserva - Douro, Touriga Nacional €37.00

LINGUINE POMODORO DEL FUNGO €24.95

Slow Roasted Tomato Sauce, Wild Mushroom, Basil Oil, Parmigiano & Garlic Bread (1, 2, 9, 10, 11, 12 (V A))

Wine suggestion: Terranoble - Valle de Casablanca - Pinot Noir Reserve €36.00

RED THAI CHICKEN & ROASTED VEGETABLE CURRY €23.95

Poppadom, Prawn Crackers & Infused Turmeric Rice (3, 5, 10, 11, 12 (GFa) (V A))

Wine suggestion: Moreau - Pays d'Oc - Pinot Noir €36.00

GARDEN MUSHROOM BURGER €22.95

Sesame Bun, Red Onions, Tomato, Mayo, Guacamole, Cheese, Chips (3, 5, 10, 11, 12 (GFa) (V A))

Wine suggestion: Il Conto Vecchio - Pinot Grigio delle Venezie €34.00

SIDES

SKINNY FRIES (11A) €4.95

POTATOES OF THE DAY 2, (GF) €4.95

ONION RINGS (11A) €4.95

GARDEN SALAD 13, (GF) €4.95

VEGETABLES OF THE DAY 2, (GF) €4.95

DESSERTS

CARROT CAKE €9.50
Crème Cheese, Walnut Brittle, Sorbet (1,2,10C,11A)

CHOCOLATE MARQUISE €9.50
Hazelnut Crumb, Raspberry Sorbet (1,2,10B,11A)

SPICED APPLE STRUDEL €9.50
Crème Fraiche, Cinnamon Sugar (2,11A)

BLACK FOREST CHEESECAKE €9.50
Chocolate, Cherry & Vanilla (1,2,9,11A)

DESSERT OF THE DAY €9.50

Address: Sheraton Athlone Hotel, Gleeson St, Athlone, Co. Westmeath Ireland. Tel: +353 (0)90 645 1000

ALLERGENS: 1. EGG, 2. MILK, 3. SHELL FISH, 4. MOLLUSCS, 5. FISH, 6. PEANUT, 7. SESAME, 8. SOY, 9. SULPHUR DIOXIDE, 10. NUTS, 10A. ALMOND, 10B. HAZELNUT, 10C. WALNUT, 10D. CASHEW, 10E. PECAN, 10F. BRAZIL, 10G. PISTACHIO, 10H. MACADAMIA, 11. CEREALS (CONTAINING GLUTEN): 11A. WHEAT, 11B. RYE, 11C. BARLEY, 11D. OATS, 11E. SPELT, 11F. KAMUT, 12. CELERY 13. MUSTARD, 14. LUPIN, (GF) GLUTEN FREE, (GFa) GLUTEN FREE AVAILABLE, (V) VEGETARIAN, (V A) VEGETARIAN AVAILABLE, (VA) VEGAN AVAILABLE