



Early Bird Menu



RAHEEN WOODS HOTEL
IN THE FIELDS OF ATHENRY
★★★★

THIS MENU CAN ONLY BE AVAILED OF WITH A MINIMUM 2 COURSE ORDER

STARTERS

HOMEMADE SOUP OF THE DAY (C,D,GF)

Served with a crispy bread roll

SPICY KOREAN STYLE CHICKEN GOUJONS (SS,M,G,N,SY)

Crispy chicken goujons, tossed in a spicy Korean style sauce. Served with an orange & pomegranate salad, with toasted sesame seeds

WARM CHICKEN CAESAR SALAD (D,E,G,N,SY,SS)

Grilled marinated chicken breast served with a mixed leaf salad, croutons, crispy streaky bacon & parmesan shavings with our creamy homemade Caesar dressing

CRISPY CHICKEN SPRING ROLL (G)

Served with a sweet chilli sauce

HOT & STICKY CHICKEN WINGS (C,D,E,GF)

Chicken wings tossed in our homemade hot & sticky Louisiana sauce with a tantalising Cashel Blue cheese dip
Mains served with fries

MAIN COURSE

MCHALE'S STEAK SANDWICH (G,D)

Served with mushrooms, sautéed onions & fries

HOMEMADE QUARTER POUNDER (E,G)

Homemade beef patty grilled & served in a Cristal Biere bap with a mix of lettuce, tomato, onion and marie rose sauce along with fries, red cabbage slaw and onion rings

CRISPY SOUTHERN FRIED CHICKEN BURGER (D,G)

Crispy coated chicken fillet served in a Cristal Biere bap topped with smoked crispy bacon, cheddar cheese with a homemade tomato relish, garlic mayo, crispy mixed lettuce, tomato & red onion, along with fries

CAJUN PULLED PORK SANDWICH (D,G)

Tender pulled pork tossed in cajun seasoning topped with grilled cheddar cheese in a crisp ciabatta roll brushed with garlic butter & stuffed with red cabbage slaw accompanied by french fries





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SWEET CHILLI VEGETABLE STIR-FRY (V) (C,E,G)

Served with steamed egg noodles
Add chicken (C,E,G)
Add beef (C,E,G)

MCHALES HOMEMADE CHICKEN CURRY (C,D,G,N)

Served with saffron rice & naan bread

CATCH OF THE DAY

Please ask your server for more information

ROAST OF THE DAY

Please ask your server for more information

DESSERT

LEMON MERINGUE TART (E,G,D)

A sugar pastry tartlet, filled with a rich lemon filling, topped with lightly baked fluffy meringue served with fresh cream

CHEESECAKE OF THE DAY (D,G,SY)

Served with fresh cream

APPLE PIE (D,E,G)

Served with warm custard

SELECTION OF ICE CREAM (D,GF)

Served with fresh cream



TWO COURSE - €22.00

THREE COURSE - €25.00



C-Celery G-Gluten MS-Molluscs L-Lupin E-Eggs M-Mustard CR-Crustaceans
F-Fish GF-Gluten Free N-Nuts SY-Soya Sauce
D-Dairy S-Sulphur Dioxide P-Peanuts SS-Sesame Seeds

