

“A Sweet Finish”

**Hazelnut & Almond Praline Stuffed Profiteroles,
Chocolate Sauce & Nut Crunch** €4.85

Warm Sticky Toffee Pudding €4.85
with Toffee Sauce

Ann Marie’s Eaton Mess €4.85
*Fresh Strawberries and crushed Meringue
with Crème Chantilly served in a Coupe*

**Lemon & Lime Bavaois,
Limoncella Cream** €4.85

Ice Coupe Francini €4.85
*Our Ceiling Sculptures were also fond of it
An Assortment of Locally made Creamy Ices,
Topped with a sauce of your liking*

Plateau of Desserts €5.75
*A Trio of Desserts, carefully chosen to
tease your palate*

Daily Dessert Selection €4.35
*As recommended by our Pastry Chef
-Please enquire from your server*

*Fresh Ground Coffee
Pot of Freshly Brewed Tea
Specialty Tea,*



*Camomile,
Green & Peppermint
Cappuccino / Espresso*

“Gold Star Value Menu”

Available Nightly from 6-8pm

Main Course, Tea or Coffee €13.00 per person
2 Courses, with Tea or Coffee €17.50 per person
3 Courses, with Tea or Coffee €22.50 per person

To Start

Goatsbridge Smoked Trout Pate, *Summer Salad with Guinness Wholegrain Bread*

Pasta St Patrick, *Mushroom Stuffed Pasta tossed in a Rich Mushroom Sauce*

Irish Country Lamb & Vegetable Broth

The Main Event

Gaelic Steak, Sirloin Steak “Cooked as you like it” *Irish Whiskey Cream, Home Cut Fries*

Roast Loin of Callan Bacon, Wholegrain Mustard Sauce

O’Brien’s Black Pudding Stuffed Chicken, *Highbank Apple Syrup Sauce*

Oven Baked Fresh Salmon *Topped with Knockdrinna Cheese, Egg Cream & Herb Sauce*

Traditional Irish Stew, *Root Vegetables & Potatoes*

“Sweet Tooth”

Traditional Bread & Butter Pudding

Strawberry & Clotted Cream Gateau

Bailey’s Cream Charlotte Slice

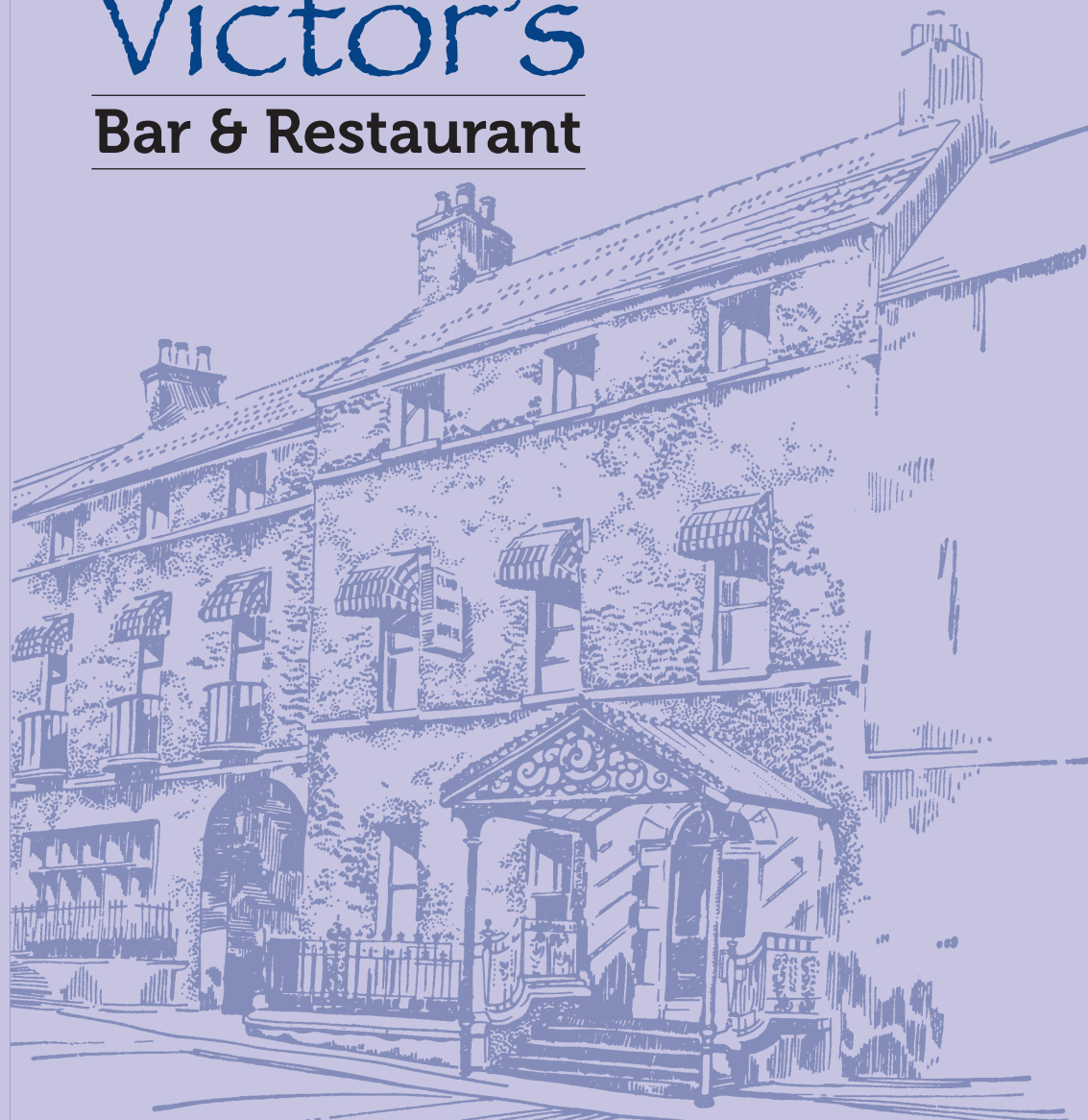
Enquire from your Server for Additional Selection

Kilkenny Coffee / Irish Coffee €4.50 extra

To compliment your meal we recommend our House Wine
Bottle €17.50 Glass €4.50

Victor’s

Bar & Restaurant



Club House Hotel

Kilkenny’s Longest Established Hotel

Tel: 056 77 21994

www.clubhousehotel.com

“The First Hurdle”

<i>(v) Indicates Vegetarian Dish</i>		<i>Upgrade any Starter to Main Course Add: €3.50</i>	
(v) Melon St Canice	€6.50	Crab & Leek Tartlet	€7.75
<i>A generous wedge served with fresh Strawberries & Fruit Coulis</i>		<i>A crispy tartlet filled with crab meat & leeks</i>	
<i>Add Smoked Salmon or Pink Prawns €3.50</i>		<i>Served with horseradish cream</i>	
Prawn's Frederick	€8.75	(v) Fried Golden Crumbed Mushrooms	€7.35
<i>King Prawns in a tempura batter and topped with a lightly curried chutney & tomato sauce</i>		<i>Salad varies served with garlic mayonnaise or spicy salsa dip</i>	
(v) Crispy Fried Camembert Fritters	€7.00	Crock of Mussels Marnier Style Normandy Style with fries	€8.75 €12.50
<i>Drizzled with mileeven organic honey</i>		<i>From our local trout farm Goatsbridge, served with toast fingers, beetroot relish & salad accompaniment</i>	
Tim's Salad- A House Speciality	€7.35	Mags Smoked Trout Pate	€7.75
<i>Mixed leaves & walnuts, tossed in our special dressing and topped with warm Lardons of bacon</i>		<i>From our local trout farm Goatsbridge, served with toast fingers, beetroot relish & salad accompaniment</i>	
		Today's Soup Creation	€4.35
		<i>Made from Fresh Ingredients – please enquire from your server</i>	

“The Full Field”

All served with Home Cut Chips (or Potato) & Salad Garnish unless otherwise stated.

Golden Crumbed Chicken Supreme	€14.00	Crispy Roast Half Duck, Peking Sauce	€18.50
<i>Cordon Bleu style stuffed with cheddar cheese & ham</i>		<i>Served with Herb Fried Potatoes & Market Vegetables</i>	
Maryland Style	€14.00	The Club House Hamburger	€10.25
<i>with Pineapple/Banana Fritters</i>		<i>Freshly ground prime “Kenna” beef smothered in either Cashel blue cheese or mushroom sauce</i>	
Creamy Chicken Curry	€13.50	Butchers Best Marinated Pork Chop	€13.50
<i>on a bed of Long Grain Rice</i>		<i>Caramelised Apple & Creamy Cider Sauce</i>	
O'Brien's Black Pudding Stuffed Chicken Supreme	€13.50	Grilled Local Lamb Cutlets, Mint Jus	€15.95
<i>Topped with an Irish Whiskey Sauce</i>		<i>Market Vegetables & Potato of your choice</i>	
Bangers & Mash – Lavistown Pork Sausages	€10.75	(v) Pad Thai Vegetable Stir Fry	€10.75
<i>Served on a bed of mashed potato and topped with a sherried onion gravy</i>		<i>on a Noodle Bed, Lightly Spiced</i>	
		<i>Add Chicken or Pink Prawns €3.50 extra</i>	
		Pasta Antipasto	€10.75
		<i>Tagliatelle tossed in a creamy sherry sauce with chorizo and solamio. Finished with parmesan shavings.</i>	

“Traditional Favourites”

Country Mixed Grill - The Hungry person's Choice	€14.50	Classic House Omelette/ Ratatouille Omelette	€10.75
<i>(Steak, Bacon, Egg, Sausage, Black & White Pudding, Liver, Tomato & Garden Peas)</i>		<i>Please ask your server for additional ingredient selection</i>	
City Mixed Grill	€10.25	The Daily Roast	€10.25
<i>A High Tea favourite, suited to a city appetite</i>		<i>(Please make a “Stewards Enquiry” for Today's Choice</i>	

“The Water Jump”

Tempura Beer Battered Fish & Hand Cut Chips	€12.50	Golden Fried Scampi Supreme	€16.50
<i>with Garden Peas & Tartar Sauce</i>		<i>Tartar or Spicy Jalapeño sauce</i>	
Finnegan's Salmon	€15.50	Crespelle of Seafood Gratine	€14.95
<i>(Darne of Fresh Salmon, topped with knockdrinna cheese & sundried tomato on tagliatelle, saffron alioli</i>		<i>Savoury Pancake filled with a seafood medley</i>	
		<i>Topped with cheddar cheese, finished under the grill</i>	
Pan Fried Monkfish, Dill Hollandaise	€16.95	Fish of the Day	P.O.A.
		<i>Please enquire from your server.</i>	

“The Cross Country”

(Cold Plates)

(v) Traditional Style Salad Platter,	€10.75	Nore Salmon Plate	€14.50
<i>featuring a medley of homemade Salads & Mixed Leaves</i>		<i>with Tangy Lemon Mayonnaise</i>	
* Add Sliced Roast Beef OR Baked Ham OR Roast Chicken	€13.50	Atlantic Prawn Platter	€13.50
		<i>Classic Marie Rose Sauce</i>	
Mixed Platter (Two Meats)	€14.50	Oak Smoked Salmon Roll with Prawns	€17.95
		<i>Marie Rose Dressing</i>	
(v) Tossed Mixed Salad in Vinaigrette	€7.75		
Chicken Coronation	€13.50		
<i>Salpicon of Chicken tossed in a lightly curried Crème Fraiche</i>		The above served with Tossed Mixed Salad Vinaigrette or Traditional Salad Bowl, and Homemade brown Soda Bread	

“Famous For Steaks”

(We are renowned for our Beef - all Steaks cut fresh to order and cooked to your liking)

	Prime Sirloin	Fillet
Club Minute (6oz)	€15.50	€19.00
Succulent (8oz)	€19.00	€23.75
Tempting (10oz)	€23.45	€27.00

All served with Sauté Onions, Mushrooms & Home Cut Chips

Gaelic Sauce €1.50 Pepper Sauce €1.50

The Famous Steak Sandwich!! Grilled Prime Beef Fillet €12.50

Topped with coleslaw & tomato and served between Golden toasted bread slices & served with our house fries

SURF & TURF

Classic Prawn Cocktail Marie Rose, served with homemade Brown Bread followed by Succulent Sirloin Steak, served with Sauté Onions, Mushrooms & Home Cut Chips €26.50

We source our Meat & Eggs from small scale suppliers and suppliers approved under the Board Bia Quality Assurance Scheme or its equivalent