



SPRINGFIELD HOTEL

TRADITIONAL FAMILY HOSPITALITY

### *Homemade Soup of the Day*

Please ask server

### *Breaded Mushrooms*

Golden fried breaded mushrooms with garlic mayo & mixed leaf salad 1,3,6,7,10

### *Irish Smoked Salmon & Avocado Salad*

Mixed leaf salad & homemade house dressing 3,10,12

### *Chicken & Wild Mushroom Bouchée*

In a pastry basket served with a white wine & herb cream sauce 1,7,9,12



### *Roast Breast of Turkey & Honey Baked Ham*

Chef's rich pan gravy, onion & herb stuffing 1,3,6,7

### *Slow Roasted Sirloin of Irish Beef*

Yorkshire pudding, chef's rich pan gravy & creamed horseradish sauce 1,3,7,12

### *16oz T-Bone Steak €7 Supplement*

Sauté mushrooms, onion, chips & garlic butter or pepper sauce \*1,7

### *Vegetarian Stir Fry Noodles*

Baby spinach, mushrooms, broccoli with egg noodles toasted sesame oil 1,2,3,6,7,9,14

### *Half Roast Springfield Duckling €6 Supplement*

Homemade orange & plum sauce 12.

### *Fillet of Sea Bass Tempura*

Served with champ mash with a creamy tartare sauce 1,4,7

### *Boeuf Bourguignon with Champ*

Fillet beef braised in red wine, bacon, shallots, herbs & seasoning 12



### *All Served with Market Fresh Vegetables & Potatoes 7*



### *Sticky Toffee Pudding*

Butterscotch sauce 1, 3 7, 8 Trace,

### *Fresh Strawberry & Kiwi Pavlova*

Whipped fresh cream 7

### *Chocolate Fudge Brownie*

Wafer basket & salted caramel ice cream 1,3,5,6,7,8

### *Homemade Tangy Lemon Drizzle Loaf*

Whipped fresh cream/Ice cream



### *Freshly Brewed Tea or Coffee*

*Table D'hôte*  
*Two Course €29.95*  
*Three Course €34.95*



#### ALLERGENS

1. Cereal containing gluten
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soybeans
7. Milk including lactose
8. Nuts
9. Celery
10. Mustard
11. Sesame seeds
12. Sulphur Dioxide/Sulphates
13. Lupin
14. Molluscs

