

FOOD ALLERGENS

We want to keep you safe and we need your full co-operation. If you have specific food intolerances or allergies you MUST bring these to the attention of your server BEFORE you order. Thank you!

Food ingredients that must be declared as Allergens in the EU

1. Cereals containing Gluten, namely Wheat, Rye, Barley, Oats or their hybridised strains.
2. Crustaceans and products thereof.
3. Eggs and products thereof.
4. Fish and products thereof.
5. Peanuts.
6. Soybeans and products thereof.
7. Milk and products thereof.
8. Nuts, namely Almonds, Hazelnuts, Walnuts, Cashews, Pecan Nuts, Brazil Nuts, Pistachio Nuts, Macadamia or Queensland Nuts and products thereof.
9. Celery and products thereof.
10. Mustard and products thereof.
11. Sesame seeds and products thereof.
12. Sulphur Dioxide and Sulphites at concentrations of more than 10mg/kg or 10mg/litre in terms of the total SO₂, which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.
13. Lupin and products thereof.
14. Molluscs and products thereof.

Any customer with food allergies or intolerances must bring these to the attention of their server before ordering.

ALL OCCASIONS CATERED FOR



Catering Manager:
Cathal McIntyre

CONTACT

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We hope you enjoyed your dining experience and return soon to us at the Portumna Golf Club Restaurant.

We operate to H.A.C.C.P. standards and are affiliated to the Restaurant Association of Ireland



RESTAURANTS
ASSOCIATION
OF IRELAND



PORTUMNA GOLF CLUB RESTAURANT



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Starters

Soup of the Day (7,12)

Made using locally sourced fresh produce and finished with cream & basil oil
Served with homemade brown bread

€6.00

Classic Caesar Salad (1,4,7) Starter €8.95 Mains €14.95

Tender slices of warm chicken & bacon on a bed of mixed lettuce leaves, crispy croutons, Parmesan cheese & home-made Caesar dressing

Thai Chicken Bowl (7) Starter €9.50 Mains €14.50

Marinated slices of chicken in a sweet chilli sauce and served on a bed of mixed leaves

Deep Fried Brie (1,3,7)

Breaded triangles of Brie served with a sweet chilli jam on a bed of tossed seasonal greens

€8.95

Atlantic Seafood Chowder (2,4,12,14)

Selection of fresh fish in a rich creamy chowder soup served with Homemade Brown Bread

€9.00

Breaded Mushrooms (1,3,7,10)

Crumbed button mushrooms on a bed of tossed salad served with an in-house garlic dip

€8.95

French Fries €2.50 Extra

Please refer to the back of the menu to reference the numbers listed with the dishes and associated food ingredients that may affect a person with a food allergen(s) and/or food intolerance(s)

Main Courses

Prime Sirloin Steak 10oz

€27.50

Forest Special (2 slices of Steak)

All Steaks served with sauté onions and mushrooms (1)
Pepper sauce (1,7,10) or Garlic Butter (10)

€22.50

Golfers Large Grill (1)

Bacon, Egg, Sausage, Mushrooms, Black & White Pudding, slice of steak and Lamb Cutlet

€17.95

Roast Half Duckling (1,3)

Crispy Duck served with a bread and herb stuffing, red cabbage and homemade orange sauce

€23.95

Chicken Maryland (1,3)

Breaded breast of chicken, bacon, tomato, banana fritter & grilled pineapple slice

€18.50

All main course dishes are served with seasonal vegetables, potatoes & french fries (12)

The Fairway Burger Corner

Homemade Beef Burger (1,7)

with melted cheddar cheese and crispy bacon

€16.95

Chicken Burger (1,7)

Breast of chicken in Panko breadcrumbs, topped with lettuce, tomato, melted cheese and crispy bacon

€15.95

Vegetarian Burger (1,7)

Topped with melted red cheddar, sliced pickled gherkin and caramelised red onion

€15.95

All of the above served in a floury bap with seasonal salad and french fries.

Savoury Chicken Curry (1,3)

Tender pieces of chicken in a sweet madras sauce, served with basmati rice and naan bread

€16.95

Chicken Stir-Fry (1,3)

Tender slices of chicken, tossed with fresh seasonal vegetables in a sweet chilli or soya sauce, served on a bed of basmati rice

€16.50

Chicken Goujon (1,3,5,7,10)

Breaded strips of chicken served with chilli sauce/garlic dip, side salad and french fries

€14.95

Fairways Fish Corner

Herb Crusted Cod (1,7,12)

Fresh Donegal Cod, oven baked with a herb crust and rich champagne sauce

€18.95

Fresh Salmon (1,7,12)

Baked darne of salmon served with a dill & white wine cream sauce

€19.95

Beer Batter Fish (1,3,7)

Fresh fillet of fish served with mushy peas, homemade coleslaw and tartar sauce

€18.00

All of the above served with a selection of fresh vegetables and potatoes

Prawn & Smoked Salmon Plate (1,3,10)

Slices of Ballycotton Smoked Salmon with Dublin Bay Prawns on a bed of mixed leaves, served with Marie Rose Sauce and homemade Brown Bread

€18.95

Starter €10.95

