

# *Queen Maebh's*

## *Restaurant*

### *February Specials 2012*

*Individual Main Courses €16.50*

*All our Steaks have a Beautiful Coloured Marble as they are 35 Day Dry Aged Beef to ensure tenderness & flavour and served with our home made hand cut Chips.*

#### *\*Ribeye Steak*

*Chargrilled 10oz Ribeye of Irish beef steak with hand Cut Foley's proper Chips and served with Sautéed Onions and Mushrooms.*

*Add Supplement €8*

#### *\*14oz Sirloin (grass fed) Steak*

*Steaks are Rock Salt Seasoned, Charcoal Grilled with Mesquite Wood Chips to your liking and finished under a 1200 Degree Grill and served with Sautéed Onions and Mushrooms.*

*Add Supplement €8*

#### ***\*Served with a Béarnaise Sauce or Mushroom à la Crème***

*Rack of Wicklow bred Lamb roasted with fresh rosemary, on a bed of minted spinach, presented with a mild rosemary and claret sauce*

*Add Supplement €8*

*Crispy Half Roast Duck a l'Orange honey glazed and accompanied with a sage, onion and breadcrumb stuffing.*

*Salmon Poached & Stuffed with Asparagus and served with a charcoal grilled tiger prawns with a Molly Malone Sauce*

*Wok Fried Beef Sizzler of tender Slices of Prime Beef with green peppers & onions in a black bean sauce  
Served with freshly steamed rice & prawn crackers.*

**All** required main courses are served with a medley of fresh market seasonal vegetables

*Friday the 27<sup>th</sup> of January 2012*

*SEAN FOLEY Prop. & Head Chef  
plus "The Team".*

# Queen Maebh's Restaurant

## Three Course €23.50

INDIVIDUAL STARTERS €8.50

### Shellfish & Seafood Starters

#### Donegal Seafood Chowder

Mussels & Fresh Fish in a rich cream sauce  
accompanied by a Guinness Velouté and served with our freshly homemade Brown bread.

#### Oak Smoked Organic Irish Salmon

Produced the old fashioned way by Bill Casey, Shanagarry, Midleton, Co. Cork, with pickled cucumbers, horseradish mayonnaise and Foley's Brown soda bread.

#### Grilled Jumbo Prawns

Buttered flied Jumbo Prawns Charcoal Grilled presented with steamed rice & and a white wine and Garlic Butter sauce

### Soups and Starters

#### The Chef's Seasonal Garden Soup Today

*Please ask your friendly waitress. Served with our freshly made, homemade Brown bread*

#### French Onion Soup

Classical French onion soup made with beef stock with a Gruyère cheese crouton

#### Foley's Chicken Liver Pâté

Chicken Liver Hennessy Cognac Pâté, homemade & served with our onion marmalade and toasted brioche and melba toast

#### Chef's Classic Caesar Salad

*The Chef's Classic Caesar Salad Baby Crisp Cos tossed in our house Caesar dressing topped with crispy bacon, garlic croutons and fresh parmesan shavings. (Add Fresh slices of home cooked chicken breast €7)*

#### Breaded Brie Wedges

*Served with a duet of red berry coulis and an apple and ginger relish.*

INDIVIDUAL MAIN COURSES €16.50

### Traditional Irish Dishes

#### Supreme of Chicken

Chicken fillet stuffed with a mixture of crushed new potato, spinach, and Bill Casey's home smoked salmon served on a tarragon and a chardonnay cream with a Bouquet of Seasonal roast root vegetables .

#### Irish Corned Beef

Corned Beef cooked with Cabbage and Root Vegetables with Parsley Juice and Spring Onion, parsley sauce.  
Served with freshly mashed potatoes, cabbage and carrots.

#### Traditional Irish Stew

Lamb Chops cooked slowly and served on the bone for full flavour with root Vegetables of Carrots and onions and Potatoes with some parsley and chives.

#### Braised Wicklow Lamb Shank

Cooked until Fork Tender in root vegetables, plum tomatoes, garlic & served on a spring onion mash with it's own juices & vegetables.

#### Fish and Chips

Traditional fresh Fillet of Atlantic Cod, Fried Golden Brown, in a light beer batter , our homemade, country style, chunky proper chips, mushy peas and with our freshly prepared Tartar Sauce.

### Vegetarian

#### Vegetarian Penne Pasta

Pasta Pepperonata containing peppers, tomatoes finely chopped chilli and basil leaves.

### Irish Coffee

*Freshly Ground Roast Cofee Beans , Tullamore Irish Whiskey, Sugar and Freshly whipped cream.*

*All Accompaniments - €3.50*

*Bouquet of Seasonal roast root vegetables*

*Savoury Rice, Hand Cut Foley's proper Chips.*

*Potato au Gratin – Sliced Layered Potato, Oven Baked with Cheese, Garlic, Shallots and Double Cream,*

*Sauted Chopped Spinach with Lemon Zest,*

*House Salad tossed mixed salad with chef's own dressing*

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