

THE MARKET HOUSE

Wishmas MENU





Starters

LIGHTLY COATED PANKO BREADED PRAWN

Dressed with Orange & Chilli Dressing 1, 2, 3, 7

TANDOORI DUSTED CHICKEN STRIPS

Dressed Leaves | Wholegrain Dressing 1, 2, 7, 10

GOAT'S CHEESE SALAD

On Dressed Leaves, Honey & Wholegrain Dressing with Toasted Pumpkin Seeds

WARM CHICKEN CAESAR SALAD

Iced Romaine Leaves, Bacon Lardons, Seasoned Croutons Parmesan Shavings & Grilled Chicken 1,3,7

CRISPY LIGHTLY PANKO BREADED IRISH BRIE

Tomato & Chilli Jam | Tossed Greens 1,2,7

Mains

DARNE OF SALMON

Served on Champ Potato Smothered in Sundried Tomato & Chilli Cream Sauce

LIGHTLY BREADED CHICKEN BREAST FILLET

Stuffed with Chorizo & Mozzarella Smothered with Garlic Butter

SMOKED SALMON, PRAWN & MONKFISH LINGUINE

In a Rich Chardonnay & Chilli Sauce with Sourdough Toast Parmesan Crisp

GENERAL TSO VEGETABLE STIR FRY

Sweet n' Spicy with Peppers, Onion, Spring Onion, Hoi Sin Noodles With Sesame Seeds 1,3,5,6,8,9,11

60Z FILET MIGNON

With Peppered Sauce & Caramelised Red Onion

House Speciality Steak On The Stone

HOW WE SERVE IT
OUR CHEF SEARS THE STEAK FOR NO LONGER THAN 60
SECOND. IT'S SERVED ON A SIZZLING HOT LAVA STONE TO
COOK TO YOUR LIKING. YOU CHOOSE HOW TO COOK YOUR
STEAK SO EVERY BITE IS AS DELICIOUS AS THE FIRST

(€10.00 Supplement)

Delicious Desserts

MARKET HOUSE SPECIAL

Layers Of Our Homemade Honeycomb Crunchy Meringue, Toffee Sauce, Banana, Vanilla Ice-Cream, Topped with Fresh Cream 1

PASSION FRUIT PAVLOVA

Winter Berries 1

BAILEY'S IRISH CREAM CHEESECAKE

Honeycomb & White Chocolate shavings 2,7

Old Classic Market House

CHRISTMAS TRIFLE 1.2.7

Wines & Liqueurs

please ask your Server for Wine List including Wines By the Glass & Liqueurs

1 Eggs, 2 Cereals, 3 Crustaceans, 4 Fish, 5 Peanuts, 6 Soybeans, 7 Milk, 8 Nuts, 9 Celery, 10 Mustard, 11 Sesame Seeds, 12 Sulphur Dioxide and Sulphites, 13 Lupin, 14 Molluscs

€49.95 per person



