



POWERSCOURT
- SPRINGS -

Dinner Menu

Served 6.00 pm – 8.45 pm

Package includes 2 courses (either starter and main or main and dessert) with tea or coffee.

Starters

Avocado and crab Salad

Fresh crab meat, sliced avocado, capers, spring onions, and yogurt dressing

Warm Goat's cheese and beetroot Salad

With walnut crumbs, dried figs, rocket, and pomegranate vinaigrette on mixed green leaves

Powerscourt Springs Buddha Bowl

Mixed baby leaves, white quinoa, avocado, cherry tomatoes, red onions, and balsamic dressing

Smashed Chickpeas Bruschetta

With sundried tomatoes, garlic, and red onion served on crispy sourdough bread, topped with cherry tomatoes and balsamic dressing

Carrot and Coriander Soup

Served with brown soda bread and garnished with super seeds.

Main Courses

Oven baked Fresh Hake

With almond crust, served on a citrus potato cake with wilted spinach, broccoli, and lemon caper butter

Satay Sweet Potato Curry

With chickpea and spinach, served with wild rice, spicy mango chutney, and warm flatbread

Chargrilled Butterfly Chicken Breast

Served with chargrilled balsamic Mediterranean vegetables, roasted herb potatoes, and Mango salsa

Seared Irish Ribeye Steak - €5 supplement

With caramelized onions, twice-cooked chunky fries, homemade coleslaw, tomato relish, and garlic butter

Crab Cakes

Crab Claw meat, chopped prawns with celery and onions served with homemade pea puree and tartare sauce

Creamy mushrooms Florentine pasta

With fresh garden spinach, tossed walnuts served with herbed garlic bread

Tiger Prawns with Chilli and Garlic Stir Fry

Served with wild rice and lemon